

THE JOHNS HOPKINS NEWS-LETTER

VOLUME CV, ISSUE 6

PUBLISHED SINCE 1896 BY THE STUDENTS OF THE JOHNS HOPKINS UNIVERSITY

OCTOBER 12, 2000

Freshman class elects officers

BY JESSICA KRONISH
THE JOHNS HOPKINS NEWS-LETTER

The Board of Elections (BoE) announced the new freshman class officers at the Oct. 11 Student Council meeting.

Bob Alleman was elected President, Simone Chen Vice-President and Emily Chow Secretary/Treasurer. Ali Fenwick, Steve Blank and Rachel Killeen were elected representatives.

Four candidates were disqualified

for failing to turn their spending reports in by 11 p.m. on Tuesday night. The four were April Land, Nick Bulsara, Jason Cordero and Afra Salhuddin.

According to BoE co-chairs Matt Langley and Jennifer Johnston, the Board's constitution does not allow it to start counting votes until all of the spending reports have been turned in.

The Board voted unanimously to stop receiving reports at 11 p.m.

The original deadline for the

tified at the Student Council meeting on Wednesday of their status, at which point they had an hour to contest the decision before the Board.

Bulsara and Land seemed upset about their disqualification and said that they planned to appeal the decision after the announcement at the meeting.

"It's tragic that the winner of the election was disqualified for such a petty reason," complained Bulsara, who had run for secretary/treasurer. Bulsara received 217 votes in the first round. His closest competitor, Emily Chow, had 153.

Bulsara claimed that he sent his spending report via e-mail at 7:30 p.m. to an incorrect e-mail address but did not discover the error until the next morning. He said that the cause of his disqualification was the amount of "red tape at Student Council" and described the turn of events as "a shame."

Bulsara also said that he intended to lodge a formal complaint with Director of Student Activities William Smedick, who oversees the BoE.

Despite Bulsara's protests, Langley remained firm. "I fully stand behind my decision," he said.

Langley added that he received an e-mail from Bulsara at 11 a.m. on Wednesday citing "e-mail troubles" as the reason for his failure to turn in his spending reports by the deadline. By that time, it was too late, said Langley. Johnston agreed, noting that other options, such as hand-delivering instead of e-mailing the reports, were available.

CONTINUED ON PAGE A4

Students harass DSAGA



CHUNG LEE/NEWS-LETTER

Students in DSAGA chalked slogans on campus walkways prior to National Coming Out Day on Wednesday.

BY LIZ STEINBERG
THE JOHNS HOPKINS NEWS-LETTER

The Diverse Sexuality and Gender Alliance (DSAGA) reported several instances of verbal abuse while members were writing chalk slogans around campus on the night of Oct. 10. Students were chalking in preparation for National Coming Out Day on Oct. 11.

DSAGA members reported four incidents in which other students

walking out of buildings or leaning out of residence hall windows allegedly yelled offensive remarks including obscenities and words such as "faggot" and "pervert."

Students also said that they encountered antagonism while hanging fliers around campus.

"This is the most [up front negative reaction] we've ever encountered," said DSAGA co-director Julie Scharper, who has been participating in the annual chalking for the four years.

"I sort of expected it ... but it wasn't exactly pleasant to hear," said DSAGA member Jonathan Strater, who was chalking the sidewalk outside of Wolman and McCoy Halls when several "completely anony-

mous" students started calling from windows.

"We're going to investigate," stated Associate Dean of Students Dorothy Shepard, who called the incidents "surprising."

As of the afternoon of Oct. 11, Shepard had received reports concerning three instances.

DSAGA members were unable to supply names or descriptions of perpetrators, only providing the administration with approximate dormitory locations. Shepard said she plans on working with Residential Life to identify students involved.

The incidents seem "pretty random," said Shepard.

According to Shepard, any student who is involved in these incidents will be disciplined. CONTINUED ON PAGE A3

1999 security report released

■ **Security:** Increase in total number of reported offenses may be due to coverage of larger region

BY JESSICA MYERS
THE JOHNS HOPKINS NEWS-LETTER

The Homewood Campus has seen a significant rise in the total number of crimes reported over the past year, according to the recently released Johns Hopkins University 1999 Annual Security Report.

"This increase was due to the federal government changing the reporting requirements," said Lt. Thomas Douglas of Hopkins Security.

The change in reporting criteria in 1999 expanded the geographic area from which crime figures are derived.

Douglas said that the increase in the number of crimes reported reflects the larger reporting area, not an increase in the level of criminal activity on and around campus.

There were reports of 63 crimes, four arrests and 189 referrals for campus disciplinary action at Homewood in 1999. There were no reports of hate crimes.

Of the referrals for campus disciplinary action, 177 Liquor Law Violations were cited in the residence halls in addition to two others that occurred in other locales on campus.

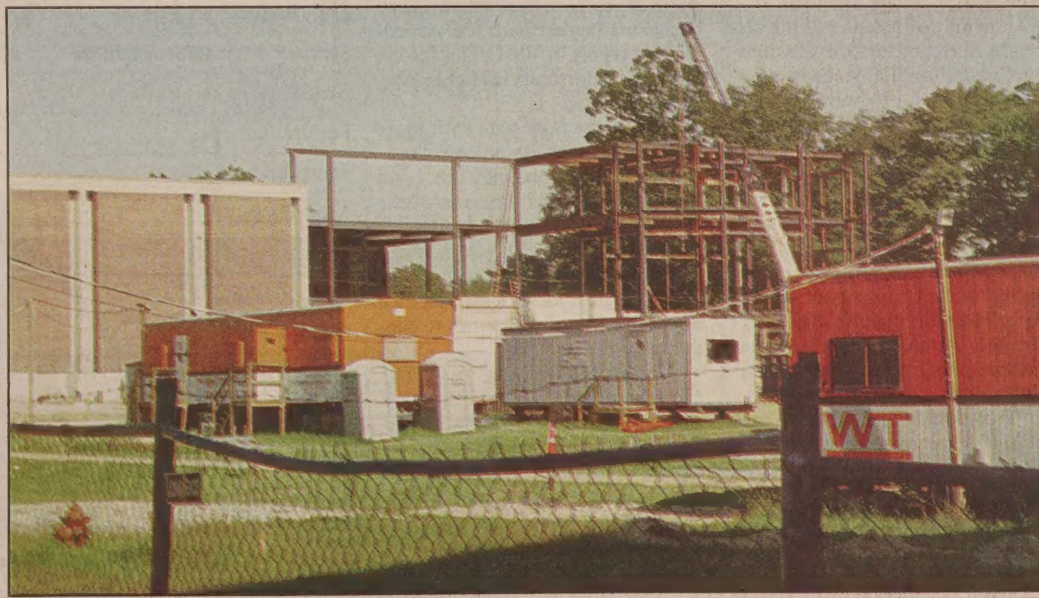
Twenty-eight crimes were

CONTINUED ON PAGE A3

spending reports was 9 p.m. on Tuesday, said Langley, but it was extended for two more hours because not all reports had been received.

Disqualified candidates were no-

AC construction limits field space, prompts complaints



HOLLY MARTIN/NEWS-LETTER

The new Athletic Center is being constructed on the former varsity practice field, next to the current facility.

BY NARA HAN
THE JOHNS HOPKINS NEWS-LETTER

The construction of the Homewood Campus Recreation Center (RC) and the renovation of the Athletic Center (AC) have caused a shortage of field space and the relocation of classes and exercise equipment, prompting complaints from students and sports teams.

Because the new facility is being built on what was once a practice field for varsity sports, teams have been

forced to practice on the baseball field and on fields at Eastern High School, said Bill Harrington, Director of Recreational Sports.

"There was a sign [alongside the Eastern High School field] that said 'hard hats required,'" said varsity Field Hockey player Skye MacFarlane. The field is "not mowed at all ... there were six-inch mushrooms on the field," she continued.

The field hockey team was forced to rent out the College of Notre Dame field instead, said MacFarlane.

Club sport teams do not currently have fields on which to practice, said Harrington.

According to Geoff Graff, president and captain of Danger Zone, the Hopkins Ultimate Frisbee Club, finding field space has become harder since the beginning of construction.

Getting the right amount of space for the right amount of time is difficult, said Graff.

In addition, Graff said that reserving a single location consistently is not possible, which makes it harder to organize practices.

Softball Club captain Erica Mak agreed that it is hard to get field space on which to practice.

According to Mak, the club requested fields twice a week, but was only given space once per week.

Mak added that softball, along with other teams, was promised Homewood Field Tuesday night but had to switch locations when the rental of another field for the Men's Lacrosse team to practice on fell through.

The lack of field space has also affected the Intramural sports football season held each year, said Jennifer Brown, this year's Intramural Director.

She said that the football season is usually held throughout the fall semester but has been restricted to a week-long round-robin tournament for fraternities and a weekend tournament for the dorms this year.

Students have also complained about the transfer of weight room

CONTINUED ON PAGE A3

E-level will not reopen as a bar or restaurant

BY BHUVAN SRINIVASAN
THE JOHNS HOPKINS NEWS-LETTER

Susan Boswell, Interim Dean of Homewood Student Affairs, contradicted earlier claims by Student Council President Anuj Mittal that E-Level would be open and serving

alcohol again soon. "There are no ongoing plans to reopen E-Level as a bar or restaurant," Boswell said.

That doesn't mean, however, that no alcohol will be served at the former campus bar. Third party vendors, Boswell said, will be allowed to hold events at E-Level and serve alcohol.

The vendors, not the University, will be responsible for ensuring that no one under that age of twenty-one is served alcohol, according to Boswell.

She added that student groups will also be able to use E-Level as a meeting place and that Coffee Grounds will continue on Friday nights.

In addition, the University hired a consultant this summer to "provide recommendations of things to do if we [decided to outsource E-Level]," said Director of Student Activities William Smedick.

But, he added, the University decided not to outsource the space to restaurants and is still considering other suggestions made by the consultant.

The consultant also made suggestions for "better utilizing space [in Levering Hall] for student life" when offices currently located in Levering are moved to the Student Arts Center next year, said Smedick.

Other suggestions under consideration include using the Great Hall as a game room and opening a satellite operation of the bookstore, where students would be able to purchase

various goods and apparel, according to Smedick.

Smedick also said that the consultant recommended using Levering Hall as a community center and creating more lounge space in the building.

According to Boswell, the primary



ANA ZAMPINO/NEWS-LETTER

E-level closed last year following alcohol citations.

reason that E-Level will not be reopened as a bar is two incidents last year in which the members of the Liquor Board found underage students in E-Level.

After the incidents, the University closed E-Level because it felt that its liquor license would be revoked and its reputation tainted, said Boswell.

Also, the University believes that a facility catering to only 25 percent of the student population is not an effective use of space, Boswell said.

Another reason that E-level will not be opening as a bar or restaurant in the near future is because of the expiration of the Food Services contract with Sodexo Marriot.

"Since the contract is coming to an end, it would not be good timing to start a new food establishment in E-Level right now," Boswell explained.

INSIDE THIS ISSUE



A12



B1



B2

SEASON WINDS DOWN

The Women's Soccer Team rolled off four wins in a row, but that might not be enough to get them into postseason play. Read about their chances. Page A12

NEITHER RAIN NOR SLEATER ...

Actually it's pronounced like "Slater" from *Saved By the Bell*, but has nothing to do with Mario Lopez. Find out what this band's sound is all about. Page B1

GET YOUR EXERCISE ON

Not the athletic type? Well that's okay! You don't have to be. We've got some alternatives — such as 12-ounce curls — that will keep you fit and hooking up. Page B2

CONTENTS

Arts	B6-7
Calendar	B8-9
Cartoons	B10
Classifieds	B11
Exposure	B12
Features	B3
Focus	B2
News	A1
Op/Eds	A6-7
Science	A8-9
Sports	A12
Quiz	B12

THE JOHNS HOPKINS
NEWS-LETTER
PUBLISHED SINCE 1896

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NEWS

AROUND THE COUNTRY

House votes to prohibit gambling

BY JULIE NORWELL
U-WIRE (DC BUREAU)

(U-WIRE) WASHINGTON — The House Judiciary Committee passed, by a 2-1 margin, a bill to prohibit Olympic, high school and college sports gambling in all states.

Although the September 13 vote was 19-9 in favor of the ban, Nevada Senator Harry Reid is determined to scuttle further activity on the measure.

“(S)upporters of this legislation ... called for an end to betting on college sports, and yet again demonstrated their fundamental misunderstanding of this issue,” Senator Reid said in a press conference on September 12.

Although the measure has bipartisan support, backers are predominantly Republicans. In addition, they enjoy the support of many head football and basketball coaches around the country, as well as presidents of the American Council on Education, the National Council of Independent Colleges and Universities, and the NCAA.

“I am very much in favor of a bill that would ban betting on college sports,” said Brad Bower, sports information director at George Washington University.

“As someone who works in the field of collegiate athletics, I’d like to see any laws passed that are designed to protect the integrity of collegiate sports and eliminate the negative influences of gambling such as point shaving, etc.,” he said.

The bill was proposed in response to the recommendation of the National Gambling Impact Study Commission (NGISC). The Commission was established in 1996 to conduct a comprehensive legal and factual study of the social and economic impacts of gambling and issued its final report in June 1999.

Critics of the bill assert that the ban would not resolve the problem that the legislation is intended to address, namely illegal gambling.

“Banning legal wagering on college sporting events is ill-conceived and will only lead to more illegal betting. My colleagues spend a great deal of time posturing their concern for the athletes, for the colleges and for the American public,” said Reid.

“If they were serious about acting on these concerns, they would go after the 98 percent of illegal betting done on college games,” Reid continued.

Student is arrested after 12-day pursuit

BY NATE SCHWEBER
MONTANA KAIMIN (U. MONTANA)

(U-WIRE) MISSOULA, Mont. — Public Safety officials arrested University of Montana freshman George Marshall Sherwood on Oct. 4 after he allegedly eluded arrest several times during a 12-day period by fighting off an officer, and twice jumping out of dorm windows.

The 19-year-old was arraigned in Municipal Court Thursday morning and pleaded innocent to: resisting arrest, obstructing a peace officer, possession of dangerous drugs and possession of drug paraphernalia. Sherwood requested a jury trial and paid a \$2,000 bond.

According to Public Safety records, an officer responded to a report of someone smoking marijuana in Craig Hall, Saturday, Sept. 23. Public Safety Lt. Charles Gatewood said a Residence Assistant and the officer went to the room and smelled marijuana smoke.

Gatewood said the RA went around to the window outside. When the officer knocked on the door, two white males jumped out the window and ran toward Miller Hall. Gatewood said the RA made no attempt to stop them.

The RA and the officer went to Miller Hall and the RA identified a man walking down the hall as one of the men who jumped out the window. Gatewood said the officer told the suspect to stop and the young man dashed down the hallway into another room. When the officer got to the door, he heard the window opening. The suspect leapt out another window and got away, Gatewood said.

The officer and the RA walked to the parking lot between Craig Hall and the Lodge and saw the suspect again. According to the police report, the suspect was hiding something from the officer’s view. Again when the officer told the suspect he wanted to talk, the suspect took off running, police said.

Gatewood said the officer chased the suspect around the construction for the Center for Student Success and past the grizzly bear statue.

According to the police report, the suspect ran past a man walking the opposite direction and shoved something in the man’s hands. The officer ran up to the man and asked who his friend was. The man replied that he had no idea, Gatewood said, but the suspect had handed him a glass jar. Meanwhile, the suspect ran off toward Higgins Avenue.

The officer took the glass jar which contained 24 grams of marijuana, police reported.

The officer went back to Craig Hall. Around 1:30 a.m. the officer left the east exit and again saw the suspect in the lot behind the Lodge.

Gatewood said the suspect took

off running and the officer gave chase. Gatewood said the officer tackled the suspect between Craig and Miller halls. Gatewood said the suspect was kicking, thrashing and keeping his hands under his body so the officer couldn’t handcuff him. According to the police report, the officer warned the suspect, then shot him in the face with OC-10 pepper spray.

Again the suspect leapt to his feet and took off running.

In the melee, Gatewood said the officer also got pepper spray in his face.

According to Public Safety records, the officer needed medical attention for the pepper spray in his face later that morning. Gatewood said the officer also suffered bruises from the fight but declined to press assault charges.

On Monday, Sept. 25 Gatewood requested an arrest warrant for the suspect. Two days later Judge Don Loudon signed a warrant for George Marshall Sherwood’s arrest.

Gatewood said when officers went to arrest Sherwood, he had left town. Gatewood said he heard Sherwood went to Las Vegas, Nevada.

When Sherwood returned to Missoula, there was a message for him to go to the Residence Life office immediately. Police arrested him there just after 1 p.m. Monday. Gatewood said he spent the night in jail.

Sherwood could not be reached for comment.

According to Municipal Court records, Sherwood’s court date will be set in six weeks.

Campus Muslim, Jewish groups fight over posters

BY DAVID ANDERSON
AND ERIC CAMPBELL
THE DIAMONDBACK (U. MARYLAND)

(U-WIRE) COLLEGE PARK, Md. — This past week’s violence in the Middle East has deepened the divide between Muslim and Jewish University of Maryland students.

As of Thursday about 70 people, mostly Palestinian Arabs, have been killed and more than 1,000 people injured during conflict in the West Bank and the Gaza Strip, two contested areas that Israelis and Palestinians have spilled blood over for generations.

In the past two days, members of the Muslim Students Association and the Jewish Student Union argued in front of the Student Union. Several Jewish students removed taped-down MSA fliers accusing Israeli soldiers of murdering an Arab child. The flier, featuring still shots from French television coverage of the incident read: “Israeli Soldiers Killed Me In COLD BLOOD” and described events of the conflict.

One of the students, JSU Organizational Vice President Darren Schneider, claimed the fliers around the campus “have the effect of being anti-Semitic. They’re saying the Israeli army are murderers.”

Schneider, a junior biology and psychology major, agrees the army has killed many Palestinians in recent conflicts, but disputes MSA claims the army has targeted children.

College attendance for men drops nationally

BY REMI BELLO
DAILY TEXAN (U. TEXAS-AUSTIN)

(U-WIRE) AUSTIN, Texas — In the last two decades, women have gradually wrestled away a societal privilege once held solely by their male counterparts: college attendance.

At an annual meeting of the National Association for College Admission Counseling Friday, academic officials analyzed a nationwide trend resulting in more women attending U.S. universities than men.

Although women’s college enrollment is on the rise, officials attribute the dramatic trend to a drop in men’s enrollment.

Aida Hurtado, a professor of psychology at the University of California at Santa Cruz and a conference attendee, blamed the increasing incarceration of minority men in particular for the enrollment drop.

“Traditional male behavior such as hanging out on street corners has

been criminalized,” Hurtado said. “What has changed is how males are perceived in society.”

Nationally, less than 45 percent of undergraduates are men, down from about 57 percent in 1970. In 1997, the last year for which data is available, about 20 percent more women earned bachelor’s degrees than men, according to a report by the Center for the Study of Opportunity in Higher Education.

Utah is the only state with more men than women attending college.

“I’m really troubled by this,” said Thomas G. Mortensen, one of the center’s scholars, in a statement. He added that the trend is partly due to male disengagement from family life, making male students less concerned with earning enough money to support a family.

“I don’t have any answers,” Mortensen said.

Texas enrollment figures also reflect a female majority in college attendance. In fall 1999, the last year for which data is available, women constituted 54 percent of students attending four-year universities, compared to men’s 46 percent.

In the same year, 221,270 women were enrolled at Texas universities compared to 211,824 in 1995, a 3-percent jump. Since 1995, male enrollment has decreased by 3,000 students.

While the University of Texas at Austin still has more men enrolled than women, they have been narrowing the gap over the last 10 years, drawing almost equal.

In fall 1990, the University had 26,983 men and 22,634 women. In fall 1999, the University had 24,678 men and 24,331 women.

UT officials could not be reached for comment.

State Rep. Henry Cuellar, D-Laredo, welcomed the increase in women’s college attendance, but expressed concern over diminishing male enrollment numbers.

“Historically, there has been a pressing effort to get females into college. But society as a whole cannot function properly if a sector of society [men] is decreasing in academic efficiency,” said Cuellar, who is also vice-chairman of the state Committee on Higher Education.

Students’ info sold to companies

BY ERIC DASH
DAILY PENNSYLVANIAN

(U-WIRE) PHILADELPHIA — The University of Pennsylvania sells student directory information each year to a select group of businesses, such as MBNA America and PNC banks. Through a few royalty and licensing deals — sometimes worth millions of dollars — Penn provides a list of student and faculty names, phone numbers and addresses enabling private businesses to contact you at work and home.

Even without Penn’s help, all it takes is a little effort and the right legal loopholes for direct mail professionals to gain public access to what most people think is personal information.

“There’s been a rather appalling lack of forethought when it comes to the handling of [student] information,” information privacy advocate Lauren Weinberg said. “It’s like the Wild West. Anyone who is willing to get the information, by hook or crook, can get it.”

Certainly, the Electronic Privacy Policy adopted in September provides guidelines on just how far the University can delve into student and faculty e-mails and computer files. But there has been little discussion on just how much control the University has over the personal information it collects.

That said, there are some legal guidelines already in place. The Family Educational Rights and Privacy Act prohibits universities from releasing school records, transcripts, Social Security numbers and

other personally identifiable information without prior student consent.

FERPA, however, does not hold directory information — such as your full name, phone numbers, campus e-mail address, date of birth and major — to the same high standards.

Provided that Penn constituents can “opt-out” of releasing some of their personal information, an institution can provide that data to anyone it chooses.

“FERPA permits providing directory information to third parties,” University Deputy General Counsel Wendy White explained. “But as a general practice, Penn does not provide lists of information to commercial entities.”

There are a few exceptions. Each semester, the University Registrar provides Penn-affiliated groups — both independent and University-funded — with one-time use directory lists for a nominal fee. For example, Penn Student Agencies and the University of Pennsylvania Student Federal Credit Union send out mailings to students promoting their services.

“If it’s not a University endeavor, it’s not OK,” Assistant Registrar Janet Ansert said. “There’s no gray area.”

Like hundreds of schools nationwide, Penn is also affiliated with a few large businesses — such as PNC and MBNA — where student and faculty directory information seems to be sold more for the green than for loyalty to the Red and Blue.

Take, for instance, Penn’s partnership with Wilmington, Del.-based

MBNA. A 1997 deal with the affinity credit card provider established an official Penn Visa card. It also allowed the University to rake in a \$4 million lump-sum payment and at least \$200,000 in royalty and licensing fees each additional year.

As part of the deal, the University provides MBNA with a current list of student, faculty, staff and alumni contacts.

The information provided includes names, addresses and phone numbers, when available. Other terms expressly forbid MBNA from relaying information to any other institution or party.

Still, Business Services Vice President Leroy Nunery, who represents Penn in the MBNA partnership, maintains the University technically does not sell its directory information.

“There is no sale of the list,” Nunery said. “It may be a matter of definition but if I am selling a name to someone, [it would be like,] ‘Here is the name of Person X, and now give me the money.’”

ERRATA

The following errors were reported in the October 5, 2000 edition of the *News-Letter*.

•The Student Council Executive Treasurer’s name is correctly spelled Vadim Schick.

•The Arts Center Opening Ceremony will be held on April 21, 2000.

The *News-Letter* regrets these errors.

THE JOHNS HOPKINS NEWS-LETTER

PUBLISHED SINCE 1896 BY THE STUDENTS OF THE JOHNS HOPKINS UNIVERSITY

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The Johns Hopkins News-Letter is published every Thursday during the academic year by the students of The Johns Hopkins University with the exception of holidays, exam periods, and vacations. The views expressed herein do not necessarily represent those of the editorial board. All submissions become property of the News-Letter.

Business hours are Mondays through Fridays, 1-5 p.m. The deadline for advertisements is 5 p.m. on the Tuesday before the Thursday of publication. Subscriptions are available to our readers for \$25 per semester, \$40 for the full academic year. The total circulation to the local campuses of Johns Hopkins (Homewood, Medical School and Hospital, Peabody, Downtown Center), area colleges, and the greater Baltimore region is 6,000.

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DSAGA alleges verbal assault while fliering

CONTINUED FROM PAGE A1
dents identified will be called before either the conduct board or the deans. Scharper complained that when the offensive actions were reported to a Hopkins Security Officer, "he said, 'That's no big deal ... there is nothing I can do.'"
The Security Office will be investigating the situation, said Sgt. Richard LeBrun.
"It is a big deal," LeBrun stated. DSAGA informed Security of their schedule in advance, and the officers were instructed to pay the students "special attention," said LeBrun.

"It's definitely upsetting — one would expect that at the college level ... students wouldn't have to revert to name-calling and full-out harassment."

— **ANDREW ALBIN, DSAGA CO-DIRECTOR**

The incidents upset DSAGA members, who commented that in the past, much of the negative reaction has been restricted to the Daily Jolt web page.
"It's definitely upsetting — one would expect that at the college level ... students wouldn't have to revert to name-calling and full-out harassment," said Andrew Albin, co-Director of DSAGA.
"The next step after that harassment is violence," stated Scharper. "It's pretty disruptive to the group that's trying to ... educate the community as a whole," stated Shepard.
Many of the 300 fliers that DSAGA posted have been taken down, said Scharper, who does not know who is responsible.

In addition, Scharper claimed that Grounds and Maintenance workers washed away the chalk designs in front of McCoy.
According to Scharper, Grounds and Maintenance reported that the workers had been watering plants. A representative could not be reached for comment.
Students chalked on sidewalk and brickwork outside of the residence halls, the Milton S. Eisenhower Library and Levering Hall, and in the breezeway between Krieger and Ames Halls, as well as other locations.
Students are not permitted to chalk on the new brickwork as part of a provision in the Master Plan.
In past years, students wrote on the upper and lower quads as well. "I'm disappointed with the [reduced] amount of chalking" this year, stated junior Katie Batza, who participated with DSAGA.

Brown students love their bodies

BY ETHAN HOROWITZ
BROWN DAILY HERALD
(U-WIRE) PROVIDENCE, R.I. — A unique atmosphere descended upon the Main Green Wednesday afternoon. It was an atmosphere in which shouts invited students to enjoy Hershey's Kisses, along with a wide variety of prophylactics and a life-size rendering of Barbie watching over the passing traffic.
"Love Your Body Day" had come to the Brown University campus in Providence.
"Standards for how people are supposed to look are becoming more and more impossible," explained Jill Teehan Class of '03.5, one of the day's lead organizers and a member of the local Feminist Majority Leadership Alliance (FMLA). "This is a problem for every college student."
"Love Your Body Day" is an event that was pioneered three years

ago by the National Organization for Women (NOW). NOW created the event to combat negative images of women in cigarette advertisements.
Brown's event, however, was much more inclusive.
"We've broadened the agenda," Teehan said. "We wanted to highlight the positive themes of the body," instead of focusing on solely negative images.
The various groups that sponsored "Love Your Body Day" here were indicative of the diversity and inclusivity of the day. Primarily sponsored by the Sarah Doyle Women's Center and FMLA, a wide spectrum of booths were clustered on the Main Green.
Psychological Services, Health Services and Brown Students for Choice provided information regarding AIDS prevention, birth control, breast cancer awareness, and a variety of other bodily health

issues. Promoting health in students' daily habits, the women's ultimate frisbee booth encouraged regular exercise and University Food Services offered wholesome snacks.
Other attractions on the Main Green included a life-size Barbie — complete with a realistic 5-foot-9-inch frame and 31.5-foot legs — color-in vaginas, and a sex toy table that displayed an exhaustive display of multi-colored dildos and other masturbation devices.
In addition to the afternoon festivities on the Main Green, "Love Your Body Day" included two films: "Killing Us Softly," which deconstructs harmful images of women in popular culture, and an instructional masturbation video.
Concluding the day, an open-mic event allowed students to express any thoughts they might have regarding their bodies.

This pantheon of positive body image reinforcement began as the brainchild of Elizabeth Schoenfeld '01 and Vered Birmaher '00.5, after gaining their inspiration at Feminist Expo 2000 in Baltimore last spring.
Schoenfeld, Teehan, and Birmaher communicated via e-mail during the summer to begin laying the groundwork for yesterday's extravaganza.
"I wanted people to be aware that there are messages in society that tell us not love our bodies," Schoenfeld said. But "I also wanted to make it really holistic."

Many students who participated in the event shared Schoenfeld's vision.
The event let people "know that there is support to encourage all body types," said Amy Chang '03, after she had walked the Green Wednesday afternoon.
Jonathan Steinberg '03, brandishing an "I'll love your body if you love mine" sticker, said that the event did a "good job of raising consciousness of stereotypes."
However, other students felt the event had lost sight of its goal and focused too much on sexuality.
Although she enjoyed the sex paraphernalia, Ellen Love '03 said that she "thought the event would be more about self-esteem."

New AC opens next fall

CONTINUED FROM PAGE A1
equipment and the crew team's rowing machines to the squash courts. Only one court remains open for squash.
In addition, the dance room was closed and will be used as a mechanical room for building maintenance.
As a result, aerobics classes now meet in the ROTC Building, and the number of classes offered has decreased from 10 to seven.
Construction began in May 2000 and is set for completion in Sept. 2001. Plans include a new multipurpose

... [T]he new center will be used primarily by non-varsity athletes, while varsity teams will be given priority in using the existing structure.

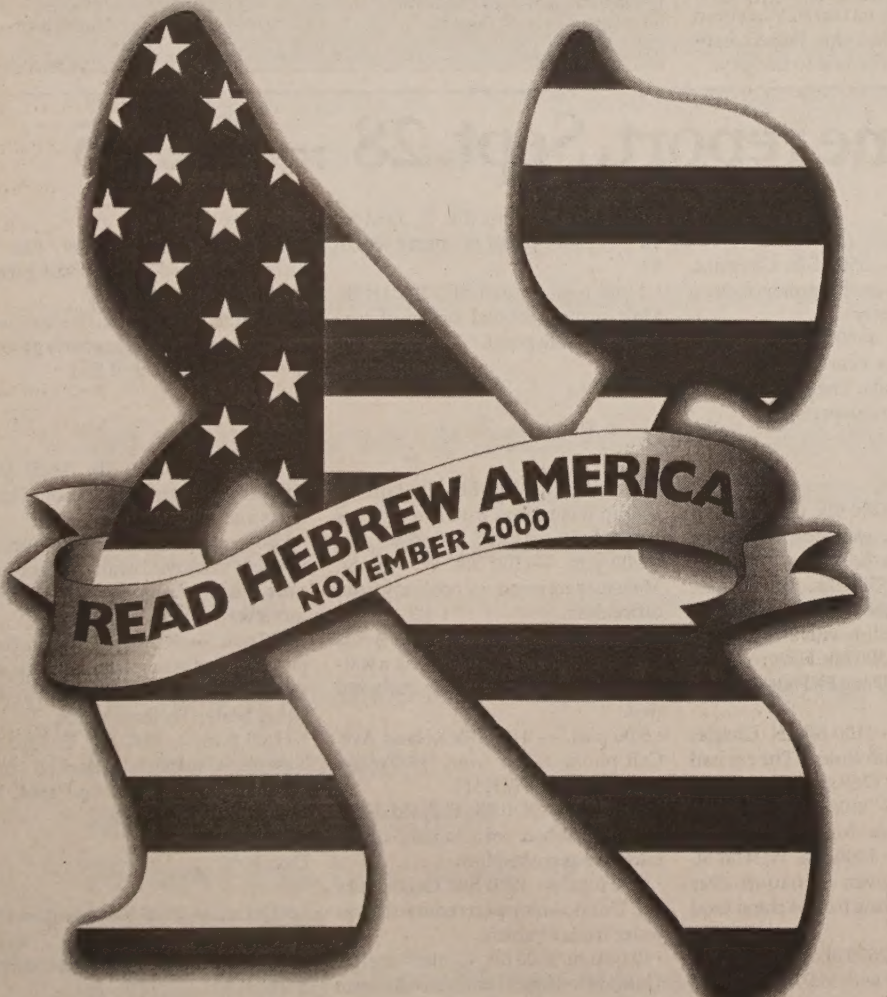
court area for volleyball and basketball, a partitioned room for martial arts and aerobics and a one-tenth of a mile indoor jogging track.
The center will also include another weight room, a cardiovascular workout room and a new climbing wall.
Pending approval by city building inspectors and the fire marshal, the RC may also house periodic concerts. The facility will be able to house a 40 ft. stage with 2,500 chairs on the floor.
According to Harrington, the new center will be used primarily by non-varsity athletes, while varsity teams will have priority in using the existing structure.
Harrington maintained that neither building will be exclusive and that students will be able to use equipment in either center as needed.

Security releases 1999 crime stats


CONTINUED FROM PAGE A1
reported in 1998 as well as 17 in 1997. No hate crimes were reported in either year. Due to different reporting requirements, statistics for arrests and referrals for campus disciplinary action are not available for 1998 and 1997.
Lieutenant Douglas noted that, though the total number of crimes reported rose, "there was actually a reduction of burglaries and that the police arrested the individuals [responsible for the majority] of robberies that occurred."
There were 12 burglaries, as compared with 18 in 1998 and nine in 1997. One happened in the residence halls, five occurred in other on-campus areas, and six were off-campus.
In addition, there were 32 robberies, as compared with five in 1998 and three in 1997. Eleven of these robberies were on-campus, six of which took place in commercial establishments previously defined as off-campus.
There were 18 motor vehicle thefts, as compared with five in 1998 and 1997. Six were on-campus and 12

occurred on public property.
More crimes were reported at Homewood than at any other Hopkins campus.
Other campuses "had traditionally low crime rates and always have," according to Douglas.
Seven offenses were reported at the Peabody Institute, three of which occurred on-campus and four on public property. There was one forcible sex offense, which occurred in the residence halls, and two on-campus burglaries. Two robberies and two motor vehicle thefts took place on private property.
Three offenses and one arrest occurred at the Medical Institutions. There were two aggravated assaults, one robbery and one weapons possession arrest on-campus. The weapons arrest involved a non-affiliate and was made on a public street that runs through the campus.
One burglary occurred on-campus at both the Washington Center and at the Charles S. Singleton Center at the Villa Spelman.
No crimes were reported at the

Downtown Center, Columbia Center, Montgomery County Campus, Applied Physics Lab, Nitze School of Advanced International Studies or at the Bologna Center.
Lieutenant Douglas noted that these areas have "had traditionally low crime rates and always have."
The Annual Security Report is published in keeping with the mandates of the Jeanne Clery Disclosure of Campus Security Policy and Campus Crime Statistics Act.
Enacted in 1990, it required that all colleges release campus crime statistics and security policies to current and prospective students and employees.
The report contains statistical compilations of reports of crime that occurred on-campus, in off-campus buildings owned or controlled by the University and on public property within or immediately adjacent to and accessible from the campus. It also includes information on campus security policies and those related to alcohol and drug use, sexual assault, crime prevention and reporting of crimes.

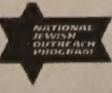


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NEWS

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U.S. Department of Agriculture agrees to protect lab animals

The U.S. Department of Agriculture has agreed to begin drafting new regulations that would place laboratory mice, rats and birds under the protection of the federal Animal Welfare Act for the first time.

Officials at the Johns Hopkins University, which joined several other research organizations in opposing new regulations they fear would make some biomedical research prohibitively costly, said the fight is not over.

Hopkins spokesman Dennis O'Shea said Agriculture Secretary Dan Glickman has assured researchers that they will have a voice in the process and that the new regulations will not hamper important research.

Congress, meanwhile, is moving separately to block spending this year for any effort by the Agriculture Department to draft new federal regulations on lab animals.

On Oct. 6, U.S. District Judge Ellen S. Huvelle dismissed a lawsuit by the Alternatives Research & Development Foundation that sought to force the Agriculture Department to end the current exemption of lab rats, mice and birds from USDA regulation.

Professors research significance of ancient Syrian tombs

Archaeologists are puzzling over the skeletons of five adults and three babies unearthed this summer at the site of an ancient city in Syria.

For up to 4,300 years the bodies, covered from head to toe with gold and silver, have lain in a grave at Umm el-Marra, about 200 miles northeast of Damascus.

"The people buried there could be the elite of one of the earliest urban civilizations in the world. While it is very important that the tomb was untouched, we need to investigate further over the unusual arrangement of

the bodies," said Glenn Schwartz of Johns Hopkins University in Baltimore, Md., who headed the American-Dutch team of archaeologists.

The team will report on their findings in the December issue of the British journal *Antiquity*.

Schwartz found the bodies laid out in three layers.

A model for finding heart problems daster

Chest pains may send someone to the emergency room, but what happens if the electrocardiogram fails to detect a problem? The person may, in fact, have heart damage caused by insufficient blood flow (ischemia) that is too subtle for current machines to identify. Eventually, five percent of such patients do suffer heart attacks, some of which could be prevented by earlier detection.

What is required is a computer model of minuscule changes in the electrical activity of cells damaged by ischemia. Armed with such a model, doctors and others who read ECGs could spot the minute changes that are harbingers of trouble.

Biomedical engineers at The Johns Hopkins University are deep into this research, and they are doing it with the help of undergraduates. Their work is at the intersection of biology, mathematics, computer science and engineering and it is proving to be a valuable experience for students like Mahesh Shenai. Shenai tackled the problem of detecting subtle signs of ischemia with support from an HHMI undergraduate grant to Hopkins. His work contributed to the development of the computer model. Indeed, he co-authored an article on the findings, with his faculty advisors Boris Gramatikov and Nitish V. Thakor, that was published in the December 1999 issue of the *Journal of Biological Systems*.

Thakor is a professor in the department of biomedical engineering, where Gramatikov is a research associate.

Doctor Ben Carson shares love of books

Dr. Ben Carson, pediatric neuro-

surgeon at Johns Hopkins Hospital, couldn't have been more pleased as he sat on the stage at Hall's Cross Roads Elementary School in Aberdeen on Thursday, beaming at the curious children's faces staring back at him.

He was about to tell the Harford County pupils about the first Ben Carson Reading Club, which began at the Harford County school. Carson said reading changed his life.

"I think it's absolutely spectacular what is happening here," Carson told the pupils. "This is helping us realize a dream."

The pilot reading program, sponsored by the Carson Scholars Fund and the Towson-based Emmert Hobbs Foundation, offers incentives to encourage children to read and develop better television-viewing habits.

Maryland lacrosse tournament raises \$103,000 for charity

The final scores did not count, nor did the statistics from the Price Modern Lacrosse for Leukemia 2000 Fall Invitational Tournament yesterday at McDonogh School.

The only number that mattered was the \$103,000 that the event raised to benefit the Maryland Chapter of The Leukemia and Lymphoma Society.

"I'm stunned," said Vince Fiduccia, a campaign director for the society.

"It's beyond our wildest dreams. It shows you the dedication of the lacrosse community."

Loyola College coach Dave Cottle served as chairman of the tournament with Milford Marchant, president of Price Modern Inc. "It was a great day, and I couldn't have asked for anything more," Cottle said.

The lacrosse community was on hand to watch some of the nation's collegiate powerhouses, including area squads Johns Hopkins, Loyola, Maryland, UMBC, Towson, Navy, Georgetown and Division III Washington College.

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StuCo changes, approves by-laws

BY DAVID MERRICK
THE JOHNS HOPKINS NEWS-LETTER

Student Council announced a mandate on underage drinking at fraternity houses and several amendments to the Council by-laws, including the proposition to dissolve the Committee for Community Relations at this week's student council meeting.

Student body president Anuj Mittal announced the University administration has placed "an absolute mandate that there will be no underage drinking at fraternity houses, and that if evidence of underage drinking occurs, the house will be suspended."

Mittal questioned the wording behind the administration's reasoning but concluded that if the administration found out about underage drinking the fraternity would be dissolved.

This conflict of interest between

the administration and Greek life may be "the theme of the year," proclaimed Mittal. He charged the council with deciding if they should oppose or support the administration's mandate.

A vote on the Council by-laws brought about several amendments, including a resolution to dissolve the Committee for Community Relations, which is intended to "assist students in their interactions with the greater Baltimore community."

The committee "hasn't really done anything... in the last two years," Vice President of Administration Haroon Chaudhry argued.

"This council is a little too bureaucratic. We need to cut the programs that don't work," said Chaudhry.

Class of 2002 Representative Priya Sarin replied that "the goals of the committee need to be preserved."

A compromise was suggested by Class of 2003 Representative Yotam Goren to merge the Community Relations Committee with the Diversity committee. Debate on this topic was postponed to next week's meeting.

A final amendment to move the date for the approval of the Student

Activities Commission budget forward by one week, proposed by Class of 2001 President Harish Manyam, was approved.

"This would allow Student Council more time for amendments to the budget," concluded Manyam.

Mittal highlighted several recent measures to improve student/faculty relations, the most notable of which was the weekly social in Garland, which Mittal described as "really in light of what we want to do."

Mittal described the social as an unique opportunity that allows students to meet with administrators and faculty "face to face ... outside of the [normal] roles ... and just chat."

The socials are scheduled every Wednesday from 4:15 to 6:15 p.m. in Garland Hall.

The search for a successor for the retired Dean of Homewood Student Affairs Larry Benedict has begun, Mittal stated.

"By January or February candidates should be chosen ... there will be meeting to question them, and a new dean should be selected by the end of the year," reported Mittal.

Freshman officers elected

CONTINUED FROM PAGE A1

Fifty-seven percent of the freshman class voted in the elections. After adjustments for single transferable ballots, Alleman received 290 votes out of 597; Chen received 247; and Chow received 213. Fenwick was first representative with 47.7 percent of the vote; Blank was second representative with 44.9 percent; and Killeen was third representative with 36.5 percent.

Freshmen elected officers using the Single Transferable Voting (STV) system. Voters ranked candidates in order of preference on their ballot. Ballots for the candidate who received the smallest number of first-place votes were looked at again, and the votes were "given" to the second-place candidate on that ballot. Votes were then re-counted, and the process was repeated until a winner was determined.

With STV one "can win the election with a lot of [second-place] votes even if [they don't have] the most [first-place] votes", said Langley.

In the two years that STV has been used at Hopkins, this "hasn't happened yet," according to Langley.

STUDENT COUNCIL ATTENDANCE, OCTOBER 11, 2000

Executive Officers		
President Anuj Mittal	662-4992	Present
VP Institutional Relations Greg Wu	516-2595	Present
VP Administration Haroon Chaudhry	467-3775	Present
Secretary Manish Gala	516-3229	Present
Treasurer Vadim Schick	662-9733	Present
Class of 2001		
President Harish Manyam	366-7202	Present
Vice President Kobie Bowles	889-8216	Present
Secretary/Treasurer Ramesh Singa	443-831-3657	Present
Representative Steven Chang	243-4894	Present
Representative Nakul Kapoor	662-7513	Present
Representative Margaret Richards	235-6813	Present
Class of 2002		
President Stephen Goutman	889-3421	Present
Vice President Shanu Kohli	889-3421	Present
Secretary/Treasurer Olivia Elee	889-8802	Present
Representative Katherine Dix	516-2567	Present
Representative Henry Huang	516-2251	Present
Representative Priya Sarin	366-7766	Present
Class of 2003		
President Andy Woo	516-3501	Present
Vice President Andy Gettens	516-3664	Present
Secretary/Treasurer Lili Daniali	261-1842	Present
Representative Priti Dalal	516-3754	ABSENT
Representative Yotam Goren	443-621-4609	Present
Representative Sagar Thaker	516-3274	Present
Class of 2004		
President Bob Alleman	516-5634	Present
Vice President Simone Chen	516-5660	Present
Secretary/Treasurer Emily Chow	516-3135	Present
Representative Steve Blank	516-5891	Present
Representative Rachel Killeen	516-5823	Present
Representative Ali Fenwick	516-5901	Present

Crime report, Sept. 28 — Oct. 5

Sept. 28

• 10:58 a.m. — 3500 Blk. Chestnut. Male suspects stole money from a store cash register
• 6:30 p.m. — 4100 Blk. Greenway. Gun was left in a car on the console between the seats. The gun was taken by an unknown suspect.

Sept. 29

• 1:50 a.m. — 3200 Blk. Greenmount Ave. A purse was stolen from an automobile on the street.
• 4:00 a.m. — 3500 Blk. Roland Ave. Suspect charged with assault after burning the victim with a cigarette.
• 8:30 a.m. — 2500 Blk. Hargrove. '94 Dodge with MD tag FXF804 was stolen.
• 10:30 a.m. — 4100 Blk. N. Charles St. '94 Plymouth stolen. The car had Maryland tags 176935
• 10:30 a.m. — 3100 Blk. Old York Rd. Vehicle was stolen.
• 11:30 a.m. — 1000 Blk. W. 41st St. Suspect was given a citation after caught shoplifting from a chain food store.
• 12:30 p.m. — 2600 Blk. Greenmount Ave. '89 Chevy with MD tag GGG905 was stolen.
• 6:00 p.m. — 3600 Blk. St. Paul. Unknown suspect attempted to take a vehicle
• 7:00 p.m. — 3700 Blk. Falls Rd. Suspect forced entry and removed property from a rug store.

Sept. 30

• 3:28 a.m. — 400 Blk. E. 27th. Suspect cut victim with a broken bottle.
• 12:00 p.m. — 3200 Blk. Abell Ave. TCI cable converter stolen.
• 12:20 p.m. — 600 Blk. E. 34th St. Suspect removed purse from dwelling.
• 3:00 p.m. — 50 Blk. Chestnut Hill Ave. Unknown suspect forced entry into a dwelling and removed property.
• 5:00 p.m. — 100 Blk. E 25th. Unknown suspect broke into a vehicle and removed a radar detector.
• 6:30 p.m. — 4000 Blk. Old York Rd. Suspect arrested for taking '82 Chevy truck.

• 9:00 p.m. — Unit Blk. E. 33rd St. Suspect shoplifted property worth \$3.
• 11:00 p.m. — 300 Blk. E. 31st St. Male suspect robbed victim of currency at knife point.

Oct. 1

• 8:00 a.m. — 300 Blk. E. 29th St. Victim was beaten with a belt by his mother who was then arrested.
• 2:00 p.m. — 100 Blk. W. 39th St. Male suspect removed property from office desk.
• 3:45 p.m. — 3700 Blk. Tudor Arms Ave. Two male suspects took a wallet which was lying on the curb and fled.
• 5:00 p.m. — 4100 Blk. Roland Ave. Cell phone taken from '93 Toyota with MD tags BWH611.
• 7:15 p.m. — 3800 Blk. Falls Rd. Male suspect robbed complainant of his bike and assaulted him.
• 8:00 p.m. — 3800 Blk. Canterbury Rd. Unknown suspect removed computer from a vehicle.
• 10:00 p.m. 3900 Blk. Canterbury Rd. Unknown suspect removed bike from a yard.

Oct. 2

• 12:30 a.m. — 4100 Blk. St. Paul St. Unknown suspect removed property from a vehicle.
• 12:50 a.m. — 500 Blk. E. 32nd St. Two suspects arrested for theft of property.
• 7:35 a.m. — 1100 Blk. W. 41st St. '88 Ford with tag FEM866 was stolen.
• 9:15 a.m. — 3200 Blk. Greenmount Ave. Wheelchair bound victim had his fanny pack containing \$500 stolen from the rack on the wheelchair.
• 1:00 p.m. — 3400 Blk. Keswick Rd. Two male suspects gained access to complainant's dwelling and stole money.
• 1:00 p.m. — 3400 Blk. N. Charles St. Camera and Tripod taken from construction site.
• 3:00 p.m. — 600 Blk. Chestnut Hill Ave. Unknown suspect forced entry to private dwelling and removed

property.
• 5:02 p.m. — 700 Blk. W. 40th St. Suspect arrested for shoplifting from chain food store.
• 10:00 p.m. — 3200 Blk. Greenmount Ave. Suspect stole property from a tavern/night club and fled.

Oct. 3

• 7:35 a.m. — 3200 Blk. Abell Ave. Victim's ex-boyfriend took video tapes and pawned them.
• 4:00 p.m. — 700 Blk. W. 40th St. Suspect removed wallet from victim's desk during suspect's job interview.
• 5:40 p.m. — 300 Blk. E. 31st St. Suspect pointed gun at victim when she went to help her boyfriend who was being beaten by three males.
• 11:00 p.m. — 400 Blk. E. 33rd St. Two male suspects carjacked complainant at gunpoint and took his money.

Oct. 4

• 6:31 a.m. — 2900 Blk. Matthews St. Unknown suspect took complainant's check worth \$160 from home.
• 8:36 a.m. — 3700 Blk. Keswick Rd. Unknown suspect attempted to break into a home.
• 3:37 p.m. — 3000 Blk. N. Charles St. Unknown suspect took a backpack from a store.
• 6:07 — 800 Blk. Berry St. Mountain bike was stolen from a yard or shed.
• 11:50 p.m. — 400 Blk. W. 28th St. Unknown suspect shot complainant.

Oct. 5

• 12:01 a.m. — 3500 Blk. N. Charles St. Unknown suspect gained entry to business and removed a Gateway computer.
• 8:05 a.m. — 2400 Blk. St. Paul St. Suspect arrested for shoplifting from a chain food store.
• 6:30 p.m. — 600 Blk. Homestead St. Male suspect stole bike.
• 10:35 p.m. — Unit Blk. E. 33rd St. Suspect took property without paying from a store.

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2:00 pm

Student Info Meeting

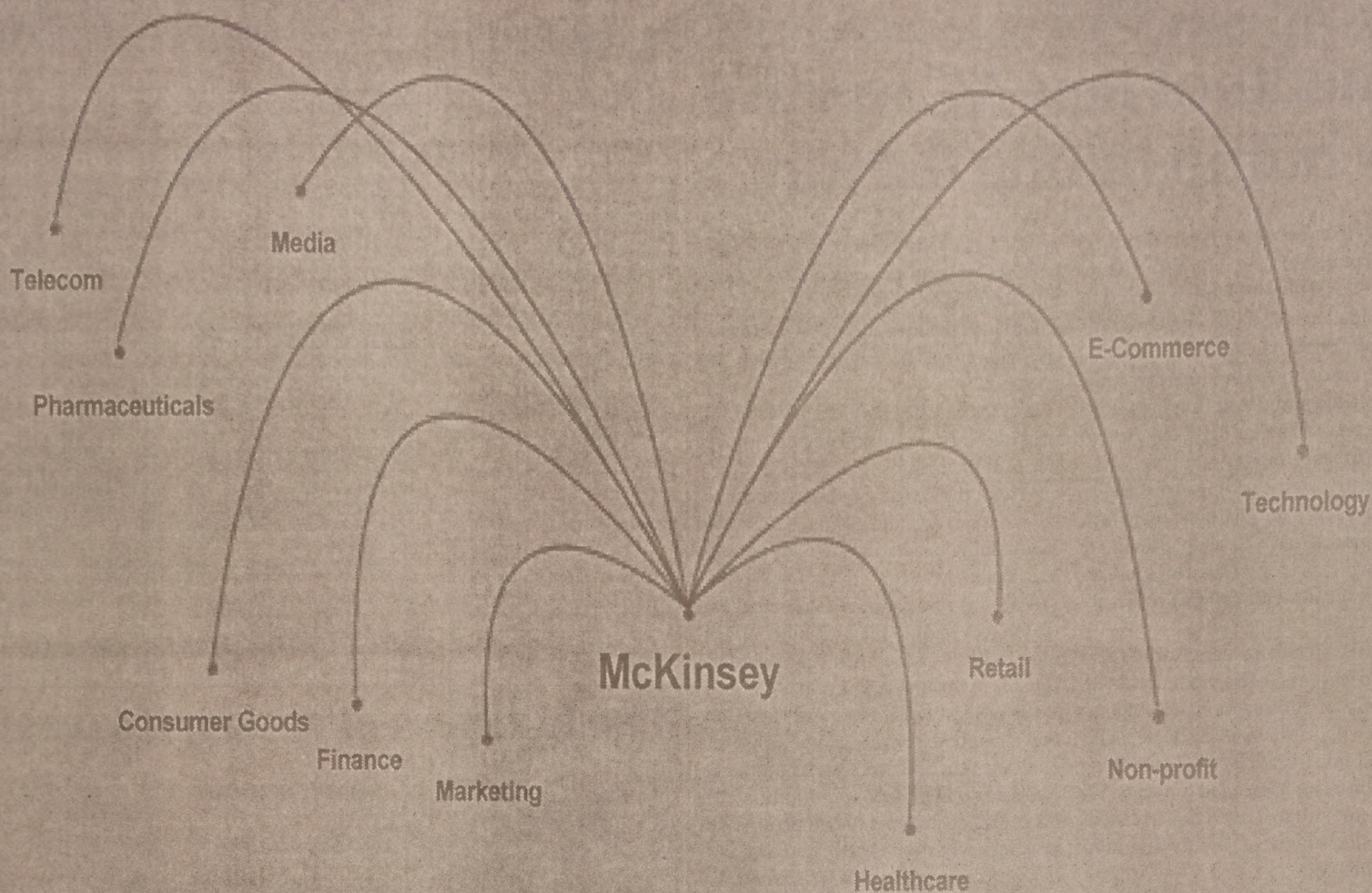
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THE JOHNS HOPKINS
NEWS-LETTER
PUBLISHED SINCE 1896 BY THE STUDENTS OF THE JOHNS HOPKINS UNIVERSITY

EDITORIAL

Benefits of new AC worth a few bumps along the way

Nobody likes being inconvenienced, so it's no surprise that students and athletic teams are upset about being displaced to accommodate construction on the addition to the Athletic Center.

In this case, however, students' complaints are unjustified. Any time large construction projects are undertaken, certain sacrifices must be made.

It's hard to imagine adding to the facility without causing some disruptions. In fact, fewer problems have developed than we might have expected given Hopkins' recent track record with campus construction.

While it is difficult for teams such as field hockey to have their practices uprooted, the benefits of construction are obvious. Hopkins will finally have adequate facilities for all undergraduates — something that has been sorely needed for years. We can look forward to a reduction in scheduling conflicts between varsity and non-varsity athletics.

The University, however, could have

avoided many student complaints had they bothered to find passable practice fields for displaced teams. The easiest solution would have been — and still is — to make the fields at Eastern High School safe and playable.

Luckily, coaches have been able to improvise and accommodate the practice needs of their teams.

At least these were problems that could be solved easily, and it's far better than maintaining the status quo with our athletic facilities.

Also, it is with cautious excitement that we look forward to the possibility of having a facility — other than Shriver Hall — capable of hosting large events.

We saw last week, when Attorney General Janet Reno spoke at Homewood, that Hopkins is in dire need of a second stage.

Clearly, when all is said and done, we don't expect students to complain. A few practices at Eastern High School, however troublesome they may seem right now, will be worth it in the end.

Should Hopkins save the Women's Studies department?

Maybe you've heard — or maybe you haven't — that the Department of Studies of Women, Gender and Sexuality no longer exists. Women Gender and Sexuality was previously offered as a minor; all courses were cross-listed with another department. Due to the fact that there is no longer any faculty, it is no longer offered at all.

Maybe you've seen the petition that's been circulating — the one that claims that the woman's studies department is an important, necessary part of Hopkins. Maybe you even signed it — I did.

But maybe we should look a little deeper at the idea of studying Women, Gender and Sexuality. Hopkins currently offers programs in East Asian Studies and Latin American Studies, so why shouldn't there be a program to study women and their history, culture and experiences in the same way that the East Asian and Latin American programs study those cultures?

Well, to start with, women are not a cohesive group. Yes, we know who we are and we can readily identify each other, but our history, culture and experiences are not the same. We are not a culture as women. Just because we all have uterus does not mean we share a common history. It

means only that we have an organ in common. My history has very little in common with a woman subjected to female circumcision; I have no connection to a woman in China who is forced to have an abortion just because we are both women. These things are all worthy of our attention and our study, but they are not solely a woman's issue; they are not solely a

LAURADAVULIS
GUEST EDITORIAL

matter of women's culture, history or experience.

Gender, similarly, is such a pervasive subject that we can hardly not study it. The fact that it is not actively taught does not mean that it is not learned. The study of gender is also important, but only insofar as it relates to the larger world: How has our conception of gender shaped our history? Our laws and policies? Our sciences? These questions do not need their own department to be answered.

Sexuality is also everywhere — yes, even here at Hopkins. It's a part of what we study whether we acknowledge it or not: A part of human or animal biology, a part of history, a part of politics. Part of being an educated person is realizing that things

are not as simple as they seem; that things are rarely black and white. And the attempt to separate studies of women, gender and sexuality is just that kind of thinking — black and white. X is a woman's issue, Y is not. The truth is that everything that is a woman's issue is a man's issue, and everything that is a man's issue is a woman's issue. After all, we do have to live with each other; we can't escape each other, so we might as well understand each other. Understanding doesn't come through isolation, it comes through integration.

The idea of studying women, gender and sexuality is to sequester oneself from the larger scheme of things. The study of these things is important but only as much as they help us understand other things about our world. By themselves, women, gender and sexuality tell us nothing; when integrated into something larger, they can be quite telling. What Hopkins needs is not a separate department but to integrate that knowledge into all courses taught here; to teach these things because they are part of history, or science, or politics, not because they have to do with women. By studying women, gender and sexuality as a part of something larger — whatever the program of studies might be — a greater understanding will be gained.

The holiness of modern savagery

SHERYL KANE
RANDOM RANTS

Despite round after round of Arab-Israeli peace talks, Jerusalem has once again become the center of violent clashes between Palestinians and Israeli Jews. This time, a right-wing politician and war hero named Ariel Sharon inflamed Palestinians by visiting the Temple Mount, a site holy to both Jews and Muslims, complete with several thousand uniformed Israeli policemen, ostensibly brought for the protection Sharon felt he needed. Unsurprisingly, Sharon's action infuriated the Palestinians, causing rioting that has continued for the past twelve days, leaving — so far — 89 dead and scores more injured (Reuters, October 9). What now?

There are two major options: Everyone can keep fighting and getting killed, or people can come to their senses and look at what has happened. One guy took a walk and 89 people died for it. Does this make sense? Not in my mind. At this point, the central issue of the Arab-Israeli conflict isn't peace, or pride, or religion, or who has the right — if such a thing can exist — to rule one history-laden chunk of Jerusalem the size of a few football fields; the issue is the value of human life and right now we're watching it sink to new lows.

What amazes me more than anything is that everyone involved in the clashes is either Jewish or Muslim. Sure, these are two religions that don't

have much in common, but both do claim to believe in the Ten Commandments, one of which unequivocally states, "Thou shalt not kill." Could it be any clearer? I'm quite sure the line does not read "Thou shalt not kill unless you think someone took your homeland or might take it later or shouldn't have walked in the Temple Mount or settled on the West Bank or hopped on one foot or stuck his tongue out when you weren't looking ..."

No, the one thing on which Jews and Muslims theoretically agree is that we both should not kill. Period.

Ironically, our latest willful suspension of this belief has come during Days of Awe, the ten-day stretch starting with Rosh Hashanah — the Jewish New Year — and ending with Yom Kippur — the Day of Atonement. This is the time when we're supposed to reflect on what we've done wrong and vow not to do it again. While Jews around the world are busy repenting and repeating prayers for peace in Israel, my Israeli fellows seem to have forgotten the point of both our holidays and our religion, not to mention what it means to be a human being.

I'm not trying to blame one side more than the other; I think that the

Israelis and the Palestinians have both done some pretty stupid things, and it's time for everyone to admit their mistakes and move on. Is a little bit of land, however historic or holy, really worth dying for? Is anything? Perhaps it's because I don't believe in an afterlife, but I've always wondered about the point of martyrdom. As for pride, I'd rather be a living coward than a dead hero. And as for defense of a homeland, who cares about the land if no one's alive to enjoy it? Sure, you could argue that a few riots here and there won't kill off the entire Jewish and Muslim population of the world. So maybe dying is worthwhile because someone else will enjoy what you died for, but there's a much more sensible approach.

Forget about sticks and stones and AK-47s. Rather than kill each other, sit down and talk. If no one can agree on who has the "right" to rule the Temple Mount and nearby holy sites, well, then nobody involved gets to rule it. Bring in someone totally impartial — the Buddhists, say, or better yet, a bunch of atheists — and tell them to keep the peace. Sure, it sounds ridiculous, but the point is that a bunch of historic rocks aren't worth eighty-nine lives, let alone the total death toll of every Arab-Israeli war and Christian crusade fought over Jerusalem.

No shrine is worth more than a human life, and that's something we all should remember.



LETTERS TO THE EDITOR

Porter's anti-semitism charge is uninformed

To the Editors:

Regarding Steven Porter's article, "Open Antagonism against Jews," *News-Letter*, Oct. 5, 2000:

When a 1965 World Series game fell on Yom Kippur, Sandy "Sanford" Koufax requested that he not pitch. Many criticized Koufax, but he will always be remembered for breaking records as a pitcher and not playing baseball on Yom Kippur or Rosh Hashanah.

Should I have done what Mr. Koufax did? Mr. Porter, I am very sorry if you were offended by my choice of time for a College Republican meeting. Then again, I urge you to research information. Jewish holidays do not begin until sundown. Our meeting was over by 6 p.m. — deliberately so as I could make services with my congregation in Pikesville. As per Yom Kippur 1998, there are two things I can tell you. First, there was not a meeting of the JHCR. Second, Sandy Koufax was not there.

I am sure I speak for Jews everywhere when I ask that you use the charge of anti-Semitism with respect and discretion. Don't use it to further your personal political agenda; you may wind up humiliating yourself by accusing a fellow Jew of anti-Semitism — again.

But something very interesting is afoot. Senator Joseph Lieberman, the Vice-Presidential Candidate (D), is an Orthodox Jew and the unofficial

"Moral Conscience" of the Senate. If he and Mr. Gore should win this election, January 20, the legally mandated date for the inauguration, is on the Sabbath.

My rabbi always said the Sabbath was the holiest day of the year.

It will be interesting to see if Senator Lieberman will "do what Sandy Koufax would do".

Then again he just may be spared the embarrassment.

Sincerely,
David Jackowe
Vice-President
Johns Hopkins College Republicans

Tylenol not a safe method of hangover prevention

To the Editors:

I was appalled after reading last week's B-section cover story, "Nursing Hangovers: From rament to more Stoli."

Initially, the article merely surveys different Hopkins students, reporting their methods for preventing a hangover. When the author decides that "you have to seriously question some of them" and chooses to "examine the medical reasons why each could possibly work," I expect an accurate analysis of each proposed method.

Unfortunately, the article never goes on to mention the potentially lethal effects of ingesting Tylenol after inebriation. The Tylenol label itself states, "if you consume 3 or more

alcoholic drinks every day, ask your doctor whether you should take acetaminophen or other pain relievers/fever reducers." An article in the September 1995 issue of *Hematology* reports 161 total cases of liver damage resulting from Tylenol-alcohol interactions, including 32 deaths.

Any article seeking to be informative about preventative measures for a hangover, should at a minimum include that alarming information which was emphasized during freshman orientation by Dr. Sam Parrish: Never take Tylenol when you have consumed alcohol.

Sincerely,
Lana Cohen

Undergraduate studies important at Johns Hopkins

To the Editors:

Please allow me to comment on and clarify one aspect of your Editorial in the October 5 issue of the *News-Letter*. The editorial states, "We were founded as a graduate research institution ..."

While it is undeniable that the focus at Hopkins has been on graduate research, undergraduates have been part of the Hopkins community since classes began in 1876. The first class of undergraduates received their bachelor's degrees in 1879, just three years after we opened.

There has long been a mistaken impression on campus that Hopkins began as a graduates-only institution

and undergraduates were not admitted until later. President Daniel Coit Gilman did believe, prior to Hopkins' opening, that we should be a graduate institution, but he was quickly persuaded to include undergraduates. Having made that decision, he embraced undergraduate education warmly throughout his presidency.

I encourage anyone interested in pursuing research on Hopkins history to visit the Department of Special Collections and Archives in the MSE Library, Monday through Friday, 8:30-5:00 (Thursdays until 8:00 pm). We are always happy to assist researchers.

Sincerely,
James Stimpert, Archivist

Thanks to Sigma Phi Epsilon for community service

To the Editors:

With all the controversies and criticisms that swirl around college fraternal organizations, not excluding the ones of Johns Hopkins, it is so very pleasurable to write to you about the good things they do.

Most recently the Sigma Phi Epsilon Fraternity House was cordially invited to join their neighbors Of Wyman Parkway and Cresmont on one sunny September Sunday in a neighborhood Alley Clean-up and Block Party. Now, I must admit, there was some doubt whether a bunch of young guys after a weekend of party-

ing or studying would bother volunteering themselves. However, to our community's surprise and complete satisfaction, Sigma Phi Epsilon turned out 15 or so Brothers including their dedicated President, Matt Paccione, to help us. Promptly that afternoon and in full force they were busy weeding, racking, sweeping and loading disgusting garbage away from the alley. Afterwards, (again, on time, according to schedule) Sigma Phi Epsilon practically made our block party by contributing homemade chili, deviled eggs, tables chairs etc. They were a delight at the party. As one neighbor

stated regarding the Fraternity's involvement that day, "They were really great! We have been hoping for their cooperation in keeping the alley cleaner, but never expected such true community spirit."

So it is our pleasure to take this opportunity to publicly thank Sigma Phi Epsilon for their enthusiasm at being involved in making a positive and considerable difference in the quality of their community.

Thanks neighbor!

Sincerely,
Christine Gardella

Do you have something to say?

Send us a letter.

LETTERS POLICY

The Johns Hopkins News-Letter welcomes letters to the editor. Letters should not exceed 250 words. Letters must be delivered to the Gatehouse by Monday at 5 p.m. or emailed to News.Letter@jhu.edu for inclusion in that Thursday's issue. All letters received become property of the News-Letter and cannot be returned. The News-Letter reserves the right to edit for space, grammar, and clarity. Letters must include the name, address, and telephone number of the author. Letters credited only to organizations will not be printed. The News-Letter reserves the right to limit the number of letters printed.

OPINIONS

With the exception of editorials, the opinions expressed here are those of the contributors. They are not necessarily those of The Johns Hopkins News-Letter.

2004 candidates disappoint

To the candidates of the class of 2004: Get a clue! Sorry, but while reading the statements that you all prepared, I was greatly disappointed with the quality. Not only were there hardly any feasible ideas, but there wasn't any originality either. Moreover, a good chunk of you seem to forget that you are in college now and high school achievements don't mean anything. This goes doubly for elementary school achievements. All I'm asking is that you stop promising the world if it is impossible to give and know what you are talking about before making fools of yourselves.

One of the biggest campaign promises I found was the pledge to upgrade the meal plan and expand the J-cards functions. Well, Sodexo's contract is up this year, so the university is already looking into new vendors, and the J-card, well, that's an old story with a twisted history. What it comes down to is tax laws. You see, when you use your J-card, you are, in essence paying the university to buy things for you. The university, by law, is not charged tax. For the cards to be used off campus, all the computer systems have to be redone and it could end up costing the students more in the long run. Besides, the topic is already being looked into.

Another primary objective of the candidates was this idealistic need to increase school spirit. This was suggested through events such as more school formals (because the dances we already have are so successful—Midnight Cruise anyone?), pep rallies (we would need a better sports program) and a powder puff game of freshmen versus sophomores. Speaking as a sophomore, I don't anticipate that many girls in my class will be willing to play flag football against freshmen. If you are really THAT upset about the lack of school spirit here at Hopkins, my suggestion would be to fill out a transfer application. The University of Maryland is prob-

MICHELLE FENSTER
GUEST EDITORIAL

ably a lot of fun during basketball season. However, Hopkins culture is academics. If you were unaware of this coming in, you didn't research the school very well before signing your deposit check, now did you?

Related to the issue of school spirit was the topic of a student union. Everyone at Hopkins is aware that we don't have a real one. I suppose we technically have Levering, but I don't think anyone buys that gag anymore. However, one thing that you frosh candidates don't seem to realize is that the new Student Arts Center already has a purpose and all spaces in it are already allocated accordingly. If there were room to put a union inside, it would have been done already. So get over it. Now on to the picky little details that only relates to specific individuals. I won't name names, but those of you who are foolish enough to wind up here probably know who you are.

A candidate who promises to go above and beyond her duties doesn't do a great job of proving it when she drops out after a four hour long student council meeting. This only proves how boring they really are, yet another one of the candidates wanted to make them more accessible so that more students could attend. Then there's the candidate who wants to hold a Freshman Forum every two weeks. Somehow, I don't see this being a success. Just look at student history of showing up at both Student Council and Town Hall Meetings. Then there's the candidate who promised to stop "illegal searches" of dorm rooms. News flash, kiddies. When you sign your housing contract, you give up a couple of rights. Anything that is in plain view (coffee machines, alcohol, whatever) is subject to seizure if you, a) invite a RA or other housing person into your room will-

ingly or b) if a search is announced. Oh! And to the candidate who promises to "defend Napster against University policy, to the death if necessary." That's great and all, but Hopkins doesn't HAVE a policy regarding Napster. To conclude, I thought I'd point out a few bloopers

A good chunk of you seems to forget that you are in college now and high school achievements don't mean anything. This goes doubly for elementary school achievements.

that really should have been checked before publication.

The house in AMR II is spelled "Gildersleeve," NOT "Guildersleave." This isn't hard to check. Just walk outside and look up at the sign over the door. I promise you it's there.

To the girl who decided to start her statement with the three words that best describe her, is "I'm inspired by" REALLY the three that you find most accurate?

And finally I'd like to thank the candidate who actually READ the student-run paper last week. However, it's not technically the University paper. That would be the *Gazette*. This is *The News-Letter*.

Nader a voice for limo liberals

BY DAN REILLY
THE DAILY CARDINAL (U. WISCONSIN)

(U-Wire) When asked what it was all for — the protests in front of the Democratic Party headquarters, the man in the chicken suit patrolling campus, the enormous Orwellian photocopy of the candidate's head that peers down from their Madison headquarters — Paul Stoy, campus coordinator for Nader/Laduke 2000, summed it up quite simply: "What we have here is a blooming of progressive thought, hopefully to be taken to a higher level."

So far this election season, throughout Madison, the Nader campaign has injected a lifeless presidential race with some much needed, old-fashioned political activism. As Texas Gov. George W. Bush and Vice President Al Gore squabble over how big a missile defense system to have, Nader and his supporters press on for a complete overhaul of the military. Is Nader for real or simply the latest reincarnation of the left-wing protest vote?

Right or wrong, politician or pretender, his candidacy has reinvigorated the debate on seemingly dormant issues such as campaign finance reform. Call him what you will, but certainly do not question his place at the political table. Nader simply must be heard. And he will be.

As the only viable figure with national prominence (the idiotic ravings of Pat Buchanan will not be recognized in this column) to challenge the positions of the major candidates, especially on health care and the rights of blue-collar workers, his candidacy takes on added importance. Nader's presence ensures that the notion of democratic debate will not be lost to the complacency of a booming economy. With both "Republicans," as Nader's campaign literature is fond of calling the established candidates, attempting

to take as little of a stand as possible on anything, Nader's left-of-center firebrand is needed now more than ever before. Seeds need to be planted before progressive thought can bloom, and Nader seems as good a gardener as any.

Let us get one thing straight: Ralph Nader will not and should not be the next president of the United States. He will not even come close to amassing the funds and political contacts needed to run a campaign with even a remote hope of winning. The irony of this, the one man who has a viable plan for campaign finance reform (free public airtime for all major candidates) cannot afford to get on TV and have his very sensible message heard, is not lost on this columnist. Secondly, he possesses nowhere near the experience necessary to hold the

Nader's left-of-center firebrand is needed now more than ever before.

most influential and delicate political position in the world.

Yet this is not to say that you should not listen to his message and perhaps even vote for him. Nader is here to reconnect issues very dear to many people to the established political powers who have abandoned them. At his speech accepting the Green Party nomination in February, he announced that "active citizens are left shouting their concerns over a deep chasm between them and their government." A large turnout in his favor would signal to the powers that be that issues, rather than personalities, still matter. As a man whose greatest impact has come via printed books

rather than inflammatory speeches, Nader hardly oozes the telegenic charisma of his two adversaries.

It is issues like his anti-globalization, pro-environment stance that have afforded him most of his following. If you feel that your one voice in this election should be used to represent the very issues that the Nader agenda presses forth, then a vote for Nader is anything but a waste. Contrary to what cynics might snicker, a vote for Nader is neither wasted nor conceding the election to Bush. With Bush sustaining his own challenge from the extremes of the right, the impact of losing liberals to Nader is lessened. Some pundits, such as Mickey Kaus of Microsoft's Slate.com even argue, "Gore can now seize a large chunk of the center by bashing Nader" (Slate.com, July 7).

Most liberals rightfully argue that they want a hand in picking the winner of a fiercely competitive presidential race, even if they have to compromise on some of the issues important to them. Yet the importance of those wide-eyed Nader supporters, toiling away even though their candidate will probably garner no more than five percent of the total vote in November, cannot be underestimated.

As he sat on State Street passing out Nader flyers, UW-Madison alumnus Justin Bendell echoed many people's distaste for Gore (and Bush for that matter). "He doesn't feel indebted to anyone with a public voice," Bendell said. So if you see the chicken patrolling campus and if you agree with Bendell that it is Nader who can bridge this "deep chasm," you just might want to join the flock. Even with his chances of victory almost nil, a strong Nader showing might provide a glimmer of hope for the politics of ideas rather than the politics of personality.

It's high time we cut that damn thing down

Apparently Brody's Master Plan includes more than half-erected buildings, brick marble-laced paths (neat) and matching lights and trash cans (special). This plan also includes a big f—ing tree.

Perhaps you have seen this rotting monstrosity near the library. I always think, finally the f—er's dead, but then the fruit comes back that next fall, raining down on all of us hard-working students. I don't think the school knows how dangerous it is. I was walking out of the library after unsuccessfully trolling for honeys, when this big f—ing walnut fell from the tree, lodging itself in the brain of some jaundiced, atrophied BME. I saw him begin to tear, desperately clutching his Phys. Dound. book, soon dropping to his knees. I think he may have also shit himself, but I wasn't close enough to tell. Someone probably helped him up, eventually. Either that or one of the migrant custodians cleared up his carcass by the next day when I was on campus.

Thus, for nothing else than for the memory of that poor BME (biggest forearms I've ever seen), we need to get rid of the f—ing tree. I, of course, have also been the helpless victim of fruiting, square on the shoulder. But any pain I may have felt was mitigated by these two premeds in front of me, locked hand in hand, presumably going to the library to pick out a nice cozy table together and study. Note: you know you're at Hopkins, and you suck, when you study with

Finally, I caught something I understood: dynamite. Yes, that was the answer, that or a holy hand grenade. Whatever on earth (worms) that means.

MATTHEW JOHNS
THE GOOD

face with my boot: No response. I decided against trying to get any sort of response out of the enraged premed. He was so worked up he probably would have talked in that weird orgo language, and that shit makes my head bleed.

But this binder boy did get the creative juices flowing. I was thinking perhaps get all of the jocks together and have them simply uproot the tree. They'd probably get off on the sheer power of it; perhaps the mightiest fellows would even get erections. Then at that final climactic moment when the tree finally toppled to the ground, they'd spooze on their shorts and all over the new bricks (shame). And now, as you are reading this, you may be thinking to yourself, but Matt, that's awfully mean to say that we don't have real jocks at this school. In response to that fellow, I didn't say that, but you're right. We are no Big Ten.

I happened to be talking to one IR major, or rather he was well into some arrogant, self-validating discourse and I was merely walking beside him, actually trying to distance myself from him, but he wouldn't get the f—k away. Finally, I caught something I understood: dynamite. Yes, that was the answer, that or a holy hand grenade. Whatever on earth (worms) that means.

And then, earlier today, my mind firmly fixed on medium grade explosives, I entertained a more simple solution: Why not just walk around it? Yeah, yeah good idea, stupid worthless brain. Worst f—ing idea I ever thought of. The grass isn't ready to be walked on. Duh.

My parents raised me as a Conservative Jew, but never forced me their beliefs. As I grew older, I naturally began thinking about God. I am still not convinced of the existence of a God.

Even as an atheist, I still consider myself as Jewish as the next guy. I'm not religious but, rather, culturally Jewish — my roots and traditions are important, but Judaism offers me no spiritual or moral guidance. I have filled this void with science.

A good scientist will try to prove his hypothesis wrong. Only when a theory can pass rigorous scientific scrutiny does it get published, and even then, nothing is set in stone. Newtonian mechanics worked great for hundreds of years, but it failed miserably when velocities approached the speed of light. That's when Einstein introduced relativity.

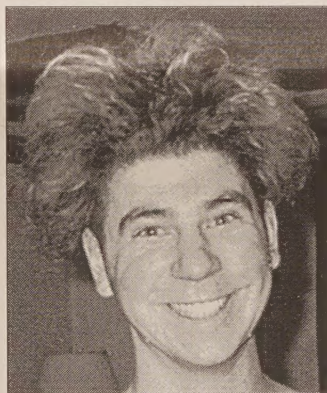
Scientific progress is fueled by what religion might call "admission of guilt" — admitting you were wrong

We never "interpret" a scientific article if it's wrong. We say it's wrong and revise it. The Bible, on the other hand, could never be altered. This is the root of the problems.

and replacing your incorrect theory with another, more widely accepted one. The scientific community learns from its mistakes and continually makes progress.

I think the study of science breeds an appreciation for nature that no religion could affect in the most fervent believer. There are countless examples of scientists who start their careers secularly, and then, through the years, become convinced that a higher being must have been behind the scenes — the intricacies of life could not have been random. But this transition can only come with an open mind and real experience, not simply prayer in a cathedral.

This is where organized religion falls short with its narrow-mindedness. What was written thou-



JEFF NOVICH
BITCHES BREW

sands of years ago is timeless and correct, never to be crossed out and rewritten. We never "interpret" a scientific article if it's wrong. We say it's wrong and revise it. The Bible, on the other hand, could never be altered. This is the root of the problem.

History has proven that religion precluded scientific discovery, citing it as heresy. The Christian Church met every major milestone in science (Newton, Darwin, etc.) with harsh criticism and threats of excommunication. If it were up to religious zealots set on silencing anyone with observations that questioned the validity of the Church, we would still believe the universe revolves around us. Granted, religions have ceded some authority and have become more accepting of discoveries, but the uncompromising nature of organized religion has not changed.

Ever try to debate evolution with a fundamentalist? It's a useless argument. There is absolutely no way to convince a fervent Christian that there even might be a chance that our ancestors were apes. Accepting such a notion would throw all their beliefs into a whirlwind of doubt and require a more critical examination of the Bible, a book whose validity they will never question.

I have an orthodox Jewish friend whose family owns a fur company. I wondered how a religious person could justify the family business of killing animals solely for their fashionable fur — an industry so heavily targeted by animal abuse organizations. A pleasant guy to talk with, he explained that God created animals for people to use as they see fit. In his case, fur was the trade his parents were in, and that was what they did to earn a living. I asked how he felt about the lucrative tusk industry as a means of profit: Is it okay to kill el-

ephants merely for their tusks? If this is how they earn a living, he said, then it is okay. I asked what happens when this drives a species extinct. (Extinction, of course, means God isn't going to bring it back to life). That wouldn't be smart economically, he said, but so be it.

I'm not sure how good a religion can be if it can be read to support environmental destruction, extinction or animal abuse. The notion that God has put us here to dominate everything on Earth is disturbing and frightening. Humans are at the top of the food chain, and nothing exclusively eats us. This has put the whole

domination idea into a sobering perspective. A quote my professor said has humbled me to my core: "If the human race vanished from the face of the Earth tomorrow, not a single plant or animal would miss us."

I suspect that somewhere down the road, I will genuinely begin to fear the prospect of death. People tend to become more religious with age — they need something to believe in, some more spirituality in their lives. Maybe I'll turn to Judaism to answer the questions science can't. Maybe I won't. Either way, I'll always be open to it and always willing to be proven wrong.

To vote or not to vote

Rights of passage are certainly lacking in American society, but some of the legal compensations for this shortcoming tend to stick out. Age 16: drivers license, age 21: permitted to drink/purchase alcohol (again, let me reiterate, le-

BECKY BULGER
MONTHLY MADNESS

gally), and age 18 ... well, my friends and I refer to this one as the "cigs and porn" birthright. These rights however, are not of much use to me, as I am only 18, have no car and don't smoke or rent pornos. So what else could I possibly do at this age? Well, contracts are binding (scary), I could be tried as an adult (scariest) ... and, oh yeah, I can vote.

It's not hard to understand why this last opportunity is often forgotten, when candidates tend to be as uninteresting as is the case with our current presidential runners. I hesitate to take an extremely firm stance on this subject, because I still feel that I have more to learn about Gore and Bush. However, I have been following their campaigns, viewed the debates and engaged in numerous conversations with peers and adults. Anybody who joined in the debate-viewing audience knows that it's difficult to get worked up about guys who throw around the terms "Mediscare" and "fuzzy Washington math" (Bush), or repeat the same point, like Bush's benefits towards the "wealthiest one percent," over thirty times (Gore). I find myself in a particularly tough position because I am part of the small percentage of those who remain undecided. I know where I stand on most issues— and I

know where the candidates stand. However, what they will actually do in office is a whole new ball game. On top of this, I am somewhere between conservative and liberal: a pro-life, non-supporter of large tax cuts, anti-death penalty, first time voter. So who should I vote for when each candidate's values both support and refute my own?

Admittedly, most people are not in the same position, and have already decided who they will vote for. I also realize that my views probably clash with the majority of society. However, I am certain that everybody can agree on the dullness of this year's campaign. It seems that most people have chosen a specific candidate because they dislike the other guy more; they're choosing between the lesser of two evils. If not for this reason, then they vote within a particular party somewhat regardless of who's representing them. But not one person has said anything to me that was remotely close to, "Wow, this guy is really going to do wonders for the country!" Understandably so, since it's evident that the United States will be floating for the next four years, regardless of who wins.

This leaves a very specific dilemma for many Americans: Vote for a candidate who you're not passionate about, or don't vote at all. There seems to be something wrong in principle when opting for the latter. Then again, maybe we'd all make more of a statement if the lowest percentage of precincts in the history of the U.S. were to report. I tend to say get out and vote, exercise the rights you're given. But I don't know if I'll be at the booths on Election Day. Maybe a friend of mine was right when she said, "We should all just vote for Nader, then at least pot would be legal, right?" Maybe.

SCIENCE & TECHNOLOGY

Popular online auctions gaining in visitor ratings and Internet fraud

BY NELSON YANG
THE JOHNS HOPKINS NEWS-LETTER

Upon entering college, or even before, many students discover the wonder of e-auctions.

Online auctions let people sell items directly to anyone else on the Net. Think of them as the world's biggest garage sale (with just as much junk).

eBay is the most popular auction site. In July alone, eBay had more than 10 million unique visitors, according to Nielsen/NetRatings.

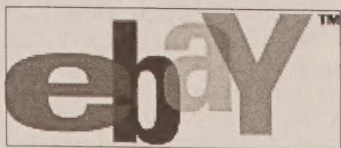
According to a recent article, consumer-to-consumer online auction sales will jump from \$3 billion in 1999 to \$15.1 billion in 2004.

Unfortunately, the popularity of these online auctions also makes them the perfect target for certain crimes. In particular, fraud.

Consider this: A recent FBI study showed that online auctions were ranked No. 1 as a source for fraud on the Internet.

FBI agents have referred about 4,000 cases to law-enforcement agencies. Almost half had to do with online auctions.

The Internet Fraud Complaint Center (IFCC) has received 1,000 con-



WWW.EBAY.COM
EBay had more than 10 million visitors in the month of July alone.

sumer complaints per week since opening its doors in May. When the IFCC is fully automated in November, it expects to receive 1,000 complaints a day.

Even eBay says one in every 40,000 of its listings ends in a confirmed case of fraud. And this is from a group that's interested in keeping online auctions in the best possible light! But what is fraud anyway?

According to eBay, fraud is defined as either paying for an item and never receiving it, or receiving an item that is worth less than what is described.

Fraud is involved during skill bidding and other ways. Skill bidding occurs when the seller artificially inflates bid prices. So what might have costed a dollar is now costing a hundred.

There are also fake seller ratings, which deal with positive reviews about

the seller. Unfortunately, in these cases, most of the glowing reviews were written by the sellers themselves using an alias, or by friends of the seller.

There are three main ways to protect oneself from auction fraud though. One is to purchase insurance.

Even eBay says one in every 40,000 of its listings ends in a confirmed case of fraud. And this is from a group that's interested in keeping online auctions in the best possible light!

Although insurance isn't available everywhere, it does covers you in the

event of a fraudulent purchase.

Auctionwatch.com has tips and tricks for using online auction insurance.

Another resource to use is escrow services. These are essentially trusted third parties that hold the money. The seller ships the item. Once the buyer approves, the escrow pays the seller.

And of course, always report offenders to the auction site, and if necessary, the IFCC.

For those that are new to the online auction world, there are a few basic rules to be followed, suggested by Auctionwatch.com. They go like this:

- Read and understand the rules. for both the buyer and seller.
- Understand the different types of auctions and auction terms such as reserve auction, dutch auction, proxy bidding, etc.
- Check the seller's feedback ratings.
- Ask the seller questions.
- Factor in shipping costs.

It is also a good idea to know the actual value of the item you are buying. Do not bid a thousand dollars on that one dollar guitar.

UPCOMING LECTURES AT HOMEWOOD AND JHMI

Thursday, October 12, 2000
Professor Sheryl H. Ehrmann
Chemical Engineering
University of Maryland, College Park
"Nanoparticles from the Gas Phase, an engineering approach"
11:00 a.m., Maryland Hall, Room 110

Thursday, October 12, 2000
Dr. M. Daniel Lane
Department of Biological Chemistry
Johns Hopkins School of Medicine
"A possible hypothalamic mechanism regulating food intake and adiposity"
2:00 p.m., 110 Wood Basic Science Building, Bodian Room

Tuesday, October 17, 2000
Dr. Craig Montell
Department of Biological Chemistry
Johns Hopkins School of Medicine
"Regulation of Drosophila vision through a supramolecular signaling complex"
12:00 p.m., Johns Hopkins School of Medicine, 612 Physiology

Thursday, October 19, 2000
Dr. David Drubin
UC Berkeley
"Dynamic phosphoregulation of actin and endocytosis revealed by real-time chemical-genetic analysis"
4:00 p.m., Homewood, Mudd 100

Thursday, October 19, 2000
Ann Hubbard Ph.D.
Department of Cell Biology & Anatomy
Johns Hopkins University
"Vesicle traffic in polarized epithelial cells: what's new?"
2:00 p.m., 110 Wood Basic Science Building, Bodian Room

Thursday, October 19, 2000
Professor Darrel Velegol
Chemical Engineering
Penn State University
"Does nanoscale charge nonuniformity control bulk colloidal behavior?"
11:00 a.m., Maryland Hall, Room 110

Monday, October 23, 2000
Dr. Leo Sternberg
Department of Biology
University of Miami
"Root Structure and Water Relations of Tropical Forests"
4:00 p.m., Homewood, Olin Hall Auditorium 305

Thursday, October 26, 2000
Professor Rangaramanujam Kannan
Chemical Engineering
Wayne State University
"Talking to dancing, partying, polymer molecules and nanostructures using novel optical and spectroscopic techniques"
11:00 a.m., Maryland Hall, Room 110

Monday, October 30, 2000
Dr. Darren Grocke
Department of Geology
University of London
"The isotopic evolution of Mesozoic oceanic anoxic events: evaluating old and new theories"
4:00 p.m., Homewood, Olin Hall Auditorium 305

Thursday, November 2, 2000
Professor Alexander Couzis
Chemical Engineering
City College of New York
"Physiologically relevant Effects of oxygen tension and pH on hematopoietic progenitor cell proliferation and differentiation"
11:00 a.m., Maryland Hall, Room 110

Monday, November 6, 2000
Dr. Linda Hinnov
Earth & Planetary Sciences
Johns Hopkins University
"Latemar geochronology controversy"
4:00 p.m., Homewood, Olin Hall Auditorium 305

Thursday, November 9, 2000
Professor William M. Miller
Chemical Engineering
Northwestern University
"Degradation behavior of hydrogels and their application in cartilage tissue engineering"
11:00 a.m., Maryland Hall, Room 110

Monday, November 20, 2000
Dr. J. Fred Read
Department of Geological Sciences
Virginia Polytechnic Institute & State University
"To be announced"
4:00 p.m., Homewood, Olin Hall Auditorium 305

Monday, November 27, 2000
Professor George W. Fisher
Earth & Planetary Sciences
Johns Hopkins University
"An Earth science perspective on the cultural context of sustainability"
4:00 p.m., Homewood, Olin Hall Auditorium 305

Thursday, November 30, 2000
Professor Kristi S. Anseth
Chemical Engineering
University of Colorado at Boulder
"Degradation behavior of hydrogels and their application in cartilage tissue engineering"
11:00 a.m., Maryland Hall, Room 110

Monday, December 4, 2000
Professor Bill Brune
Department of Meteorology
Penn State University
"A radical view of air pollution"
4:00 p.m., Homewood, Olin Hall Auditorium 305

Thursday, December 7, 2000
Professor Todd M. Przybycien
Biomedical and Health Engineering
Carnegie Mellon University
"Protein Narcissism"
11:00 a.m., Maryland Hall, Room 110

Free long distance calls available with many Internet phone dialing services

Free long distance? Sound too good to be true? Well, get out your tutu because it's time to do a little dance around your dorm room — because it is true. Woo hoo! I can hear your rejoices from here, especially you lucky ones with Ethernet!

While the secret of these internet companies which provide free long-distance service to anyplace in the US (some of them even offer service around the world) through the comfort of your PC has been fairly well kept, the companies sure did not have this in mind.

Many people don't know that there are plenty of these services out there and they're just dying to let you call your long-lost friends in any state for free. Yes, for free.

These services offer PC-to-phone telephone service just for being you. So, you've got a computer, you've got a friend (or parents even). Why not give it a shot?

One of the more popular websites from which to call is Dialpad.com, which offers a fairly straight-forward procedure and relatively good phone quality.

One of my friends called me using this service last year and I was amazed at how clear his voice was. Throughout the call there was some breaking up from time to time, but hey, we get the same problem with cell phones.

MARGO PIETRAS WEBSITE OF THE WEEK

There is some registration that you have to go through first, but they don't require credit card information or any other security information, so it's relatively safe, as long as you don't mind giving out your e-mail address. (I just end up putting an address of an account I rarely use anyway). And they claim to never give your address out to anyone else.

Once you register you can personalize your page, add numbers to the phonebook and take advantage of many other useful things.

The minimum necessary system requirements are Windows 95, an internet connection, web browser (like Internet Explorer or Netscape Navigator), a sound card and speakers with a microphone. They also say that if you have a headset, it reduces background noise.

Some of the other services that are out there (and there are dozens) are PhoneFree.com, go2call.com, paltalk.com, voisping.com and Mediarling.com.

They all pretty much offer the same options, with one major plan in

mind—free long distance. Most of them require no downloads, but some, like PhoneFree, have special software that take up minimal space on your hard drive.

I like PhoneFree because of all the other options they offer, such as free voicemail, video calling, file transferring and three-way calling.



WWW.DIALPAD.COM
Call family and friends for free with websites such as dialpad.com.

Oh, and did I mention that it's all free? Sounds like a pretty good deal to me. I talked to another one of my friends calling from northern New

York using go2call.com, and the quality wasn't bad at all. There was some delay, but I'm sure that was because her computer is ancient, and because she was calling from 400 miles away.

So you may be thinking that there must be some sort of catch, but really, there isn't.

Most of them protect your calls (when they don't mention privacy, you know something is up), but even if they didn't, you wouldn't be revealing some major conspiracy plan over the internet anyway, would you? It's a perfectly valid and relatively safe way to make a phone call.

So just why are they giving us free long distance? Basically, these services are advertiser supported so they have nothing to lose.

Whenever you're calling someone, banners (advertisements) pop up on the screen and the advertisers get what they're looking for in exchange for us getting what we're looking for.

It's also a way for these companies to gain popularity and everyone knows that what's free will definitely get popular.

In any case, you know that high-school friend going to college halfway across the country, with whom you've been meaning to get in touch? Well why not give him a ring next time you're just bumming around surfing the web. It might not be the best quality, but it's worth a shot, and best of all it's free.

SCIENCE BRIEFS

THE ASSOCIATED PRESS

Parents investigate Meningitis deaths

EASTPOINTE, Mich. (AP) - Chad Stoll plans to skip classes for at least a day because he's worried about catching bacterial meningitis following a schoolmate's death.

"I don't want to go to school and find out the next day I have the disease," Stoll, 13, said after a tense informational meeting Monday night at East Detroit High School. "I think we're all worried."

Three Detroit-area children - all under age 12 - have died of bacterial meningitis since Sept. 28. A 10-year-old and a 3-month-old remained hospitalized; the infant was in critical condition Monday.

The cases appear unrelated, but tests were being conducted with the help of the Centers for Disease Control and Prevention, said Michigan Department of Community Health spokeswoman GERALYN Lasher.

Hundreds attended the forum Monday night. Parents nervously lined up to ask questions, some angry, some tearful.

"As long as I can remember, I never heard of this," said Debby Kozub, 44, who has seven children. "All of a sudden, (it's) all around. Something's happening."

Parents and students bombarded Kevin Lokar, medical director of the Macomb County Health Department, with questions about vaccines and worries about the disease spreading through a school's food service.

In response, Lokar told attendees to practice good hygiene, wash hands, not to share water bottles.

Bacterial meningitis is a serious and often deadly infection of the fluid and membranes covering the brain and spinal cord. It is spread through coughing, kissing and other close contact.

People come into contact with the bacteria that cause meningitis daily, and .5 in 100,000 have a chance of developing it, Lokar said. There were, however, no guarantees.

The high school auditorium rumbled with moans at Lokar's answers and applause for questions.

"I guess I wanted them to say everything is OK," said Annette Carrick, 28, who has a 5-year-old daughter. "I

want her to be safe, and I guess I want to know that she is."

Officials say it's not unusual for meningitis to occur in fall, when students are returning to school. According to department figures, the number of bacterial meningitis cases statewide is about the same now as last year - 145 so far this year, 195 last year.

Morning sickness drug may return

WASHINGTON (AP) - Every year, millions of women undergo that rite of passage morning sickness. For thousands, it's more than a nuisance of pregnancy, it's a life-disrupting illness that, despite its common name, can last all day for weeks.

Yet doctors know amazingly little about why some women suffer so much more than others - and while there are a few therapies, many people are reluctant to treat a condition considered, well, normal.

Now a Canadian company is working with the Food and Drug Administration to bring back a morning-

sickness drug that obstetricians say was wrongly driven off the U.S. market 17 years ago by hundreds of lawsuits claiming it caused birth defects.

The company already sells Canadians a generic version of Bendectin, a drug that experts say dozens of studies have exonerated as very safe. And if sold here, obstetricians say it could do more than treat some women - it could spread awareness that many suffer in silence.

The drug "would have a big role," says Dr. T. Murphy Goodwin, the University of Southern California's maternal-fetal medicine chief who co-chaired a recent National Institutes of Health meeting on better understanding and treatment of morning sickness.

"Paradoxically, the safety data is overwhelming" because the Bendectin lawsuits of the late 1970s and early '80s prompted so much medical research, he explains. "It doesn't cause birth defects."

"It would be wonderful" if the drug returned, adds Dr. Jennifer Niebyl, the University of Iowa's obstetrics chief.

CONTINUED ON PAGE A9

SCIENCEBRIEFS
THE ASSOCIATED PRESS

Continued from Page A8

But many doctors aren't waiting: Bendectin's ingredients are sold here without a prescription - vitamin B6 and the antihistamine doxylamine, found in Unisom - so they routinely tell nauseated women how to mix up the right dose.

Some 80 percent of pregnant women experience at least some nausea and vomiting. About 1 percent have dangerously severe vomiting called hyperemesis gravidarum that can require hospitalization.

Goodwin says another third are nauseated enough to disrupt daily activities, nausea so incapacitating it's sometimes compared to that caused by chemotherapy. Yet it's often trivialized, says Goodwin, who has seen health workers accuse sufferers of "being crazy" or not wanting the baby.

The surge of hormones necessary for pregnancy is believed the underlying cause. Indeed, morning sickness has been linked to less miscarriage presumably for that reason.

But nobody knows just why hormones cause nausea. One trendy, although not widely accepted, theory contends it's evolution-caused protection from food toxins. Nor does

anyone know why some women get sicker than others.

It's so baffling that the NIH last month teamed obstetricians with experts on chemotherapy, motion sickness and other stomach-churning disorders to hunt new clues.

Bendectin was once a wildly popular prescription treatment. Sold since 1956, 33 million women took it here and abroad.

Then women whose babies were born missing fingers or bones in their limbs sued. While appeals courts ruled in the manufacturer's favor - and a U.S. Supreme Court decision ultimately would render future suits unlikely - Merrill Dow Pharmaceuticals declared the litigation cost too high and quit making Bendectin in 1983.

What was happening? Three out of every 100 newborns has a major defect whether their mothers took any drug during pregnancy or not, Goodwin says.

Studies eventually concluded Bendectin didn't increase that baseline risk.

While some lawyers and families still blame Bendectin, the FDA reexamined the data last year and again called the drug safe - opening the door

for Canada's Duchesnay Inc. to seek approval to sell its generic

Bendectin here. FDA's main requirement: Prove Duchesnay's drug, named Diclectin and sold in Canada since 1975, is chemically the same as Bendectin, which the company is working to do.

Meanwhile, Americans do have some options. Doctors' first advice: Eat protein snacks before bed. Nibble crackers before getting out of bed. Eat frequent small meals. Avoid nausea-triggering odors. Try acupuncture wristbands that help some people fight seasickness.

For worse cases, Niebyl advises taking half a Unisom tablet plus 10 milligrams of vitamin B6, almost the same medication dose as Bendectin.

Obstetricians also try B6 alone and certain other antinausea medicines like promethazine, although none has as much safety data as Bendectin, she says.

Key is for more doctors, and patients, to consider treatment, says Georgetown University's Dr. Anthony Scialli.

"Interpreting (morning sickness) as normal should not be equated as telling women they have to suffer."

The side effects of blow drying and how to exercise your brain

RUNNING WEIGHTS CAUSE INJURIES

Fitness buffs sometimes carry hand weights or velcro-attached ankle or wrist weights while power walking or jogging to increase calorie burning and exertion.

It has been determined that the benefits gained from this added weight are miniscule. Additionally, increased risk for injury makes the practice unsafe. Ankle weights add to the pressure felt on legs and feet and can cause tripping and falling.

Distorted rhythm and balance can affect proper form. Speed is reduced and ligament and muscle damage is possible. Hand weights are great for standing or sitting exercises but should be left behind on your next run, walk or aerobic dance class.

FLAT FOOT PREVENTION

Despite the jokes often made about flat-footed people, the condition is

ARMANDO EI HEALTH CORNER

serious enough to cause constant pain and bodily stress.

It is often thought that flat feet is a trait that people are born with and that it is an unpreventable condition. The fact is that all babies are born with flat feet, meaning the foot has not yet developed an arch. In order to prevent your children from having flat feet, make sure they are fitted with proper shoes that support their feet while still allowing their feet to expand. This allows the arch to develop naturally.

Adults who already have flat feet can be helped but not cured. Being overweight can worsen the condition. Aids such as insole supports fitted to the foot can be placed inside the shoe. If you suffer from flat feet, see an orthopedic M.D. or a podiatrist before doing anything.

BRAIN EXERCISES TO PREVENT MEMORY LOSS

We all forget little things like leaving the keys in the door, forgetting someone's name or missing an appointment. Most of the time it is because we are thinking of too many things at once.

You may have too much on your mind, or you may be stressed out. It could also be that you didn't concentrate enough on what it was you were supposed to remember.

Research shows that brainpower can increase with mental activities in older people. Aging does not automatically mean losing mental capacity.

The National Institute of Aging has determined that most dramatic memory decline occurs around age 70, if at all. Even though memory may fade with time, thinking ability remains strong.

Many times, vocabulary and reasoning skills improve with age. No matter how old you are, exercising

your brain may make the difference between using it and losing it.

Activities such as crossword puzzles, word games and playing cards strengthens the synapses between brain cells in memory transmission areas. Recent studies suggest that physical exercise can increase mental abilities 20 percent to 30 percent.

Journal writing and working with your hands to build or create can help as well. For older adults who sense memory loss occurring, mental aids such as calendars, calculators, list making and group discussions are beneficial.

Just relax, worrying about what you're forgetting can cause mental block.

ELECTRIC BLOW DRYERS AND HAIR LOSS

In the age of longer hair and the electric hair dryer, people have the tendency to overuse a good thing.

The fitness craze that is sweeping the nation also adds to the formula for losing locks. Because we work out more, we sweat more and must wash our hair more often. Thus, the overuse of hair dryers has become a hazard for our tresses. The heat from hair dryers can cause breakage or a scalp condition called folliculitis.

Folliculitis results in little pimples forming beneath the hair. In more extreme cases, hair loss may cause bald spots. Dry hair is another effect of overheating the locks.

So what should we do? If you absolutely must blow-dry your hair, do it a couple of times a week and not daily. Save blow-drying for special occasions.

Try washing and applying a conditioning gel, styling with your fingers and letting your hair air dry naturally.

Use the dryer only on a low or medium setting, and keep it at least eight inches from your head. Avoid pulling hair into tight rubber bands or severe ponytails. This can add to hair loss.

Playing the song, part II: MP3 players

MP3s, Napster, and CD-burning: The finale of the four-part internet music series

Burning all of your MP3s to CD's may be today's most compatibly technology. But, who's to say what will be tomorrow?

The MP3 format in itself has continued to attract more and more respect of the technology world, as is seen in the emergence of the MP3 player market.

With the future possibly holding an MP3 player in every stereo system, music lovers are no longer tied to just the CD format for playing their songs.

Before MP3s began to migrate off of the computers to which they seemed to be restricted, the focus of MP3 players was on software. A little program called WinAmp is by far the most popular of these.

WinAmp is produced by Nullsoft, now a subsidiary of America Online (See "Finding the song, Part II: What else? Alternatives to Napster," Sept. 28, 2000, for more info on another Nullsoft gem, Gnutella).

Nullsoft may be the nerdiest company ever, but they make a great product. WinAmp may be one of the best programs ever made. It is concise in design and direct in its purpose, and it has a very small installation on your hard drive.

WinAmp is also completely customizable in the aesthetics department, with tens of thousands of "skins" floating around the Internet. And perhaps the best news came from the AOL acquisition, when WinAmp became completely free to the public.

Another computer-based MP3 player of note is MusicMatch Jukebox. I have never found MusicMatch to be as blatantly simple to use as WinAmp, but it is a good program in its own right.

The biggest draw to MusicMatch is its CD ripping ability to create MP3s from songs you own in the CD format. The speed and ease of this

DAVE FISHMAN POPTECH

MusicMatch option single-handedly brought CD ripping into mainstream practice. However, in order to get quality rips, you need to send in the registration fee.

As MP3s became more popular and the use of Napster skyrocketed, the technology industry took notice. The portable MP3 player was finally born. The most exciting new addition to the portable MP3 market is the Nomad Jukebox by Creative Technology, Ltd.

The latest in Creative's Nomad MP3 player line, the Nomad Jukebox boasts the 6 GB of storage space that allows for 100 hours of music (over 1000 different songs). This product puts to shame anyone who thought portable MP3 players were limited to a CD's length of songs.

Plus, it's backed by Creative, the company that first revolutionized computer sound with the

SoundBlaster so many years ago. But that hefty music storage space comes with a hefty price tag: The list price for the Nomad Jukebox is \$749.99.

It can currently be purchased at <http://www.buy.com> for \$422.95. You can find out more about the product

As MP3s became more popular and the use of Napster skyrocketed, the technology industry took notice.

specifications at <http://www.nomadworld.com>.

A cool-looking portable, the Sony VAIO Music Clip, may focus too much on size and shape than storage space. Basically, the Music Clip looks like a fat metallic pen and is incredibly easy to carry around.

But it only holds 64 MB internally and is one of the very few portables without an option for expansion memory. Most of these other portables can be purchased for under \$250.

The Music Clip, however, lists for \$299. If you're looking to look good, it might be worth checking out, but it is otherwise worthless.

The future looks as if it will smile on the



[HTTP://WWW.NOMADWORLD.COM](http://www.nomadworld.com)
Nomad Jukebox allows for 100 hours of music.

Another valuable lesson learned from Hollywood: 14 of 74



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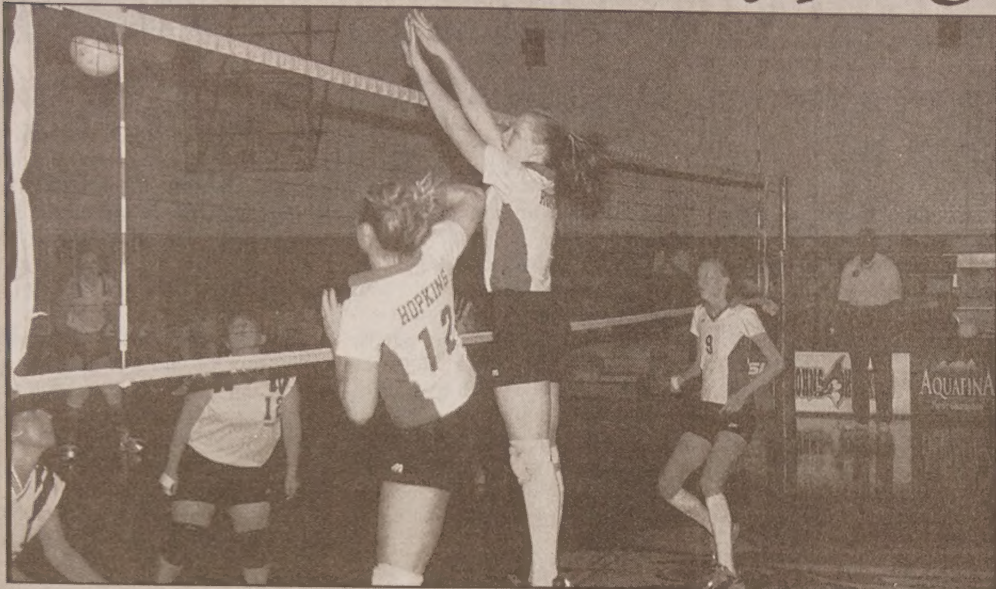
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SPORTS

Women's volleyball flying



CHUNG LEE/NEWS-LETTER

The JHU Women's volleyball team, with a 15-6 overall record, 4-1 in the Centennial Conference, went 3-1 last weekend at the UAA tourney. They will take on Marymount at home on Friday.

Despite pitiful Clemens, Yanks advance to ALCS

The Oakland Athletics have nothing to be ashamed of. In the deciding game of the series against the Yankees, they found themselves down 6-0 in the first inning, after their starting pitcher departed after only two thirds of that inning.

They were going to have to hope that their bullpen could basically hold the Yankees scoreless for the final 8-1/3 innings so they could attempt to get back in the game.

Amazingly, their bullpen did just that, only allowing one run the rest of the way. And the A's did make a comeback, slowly cutting into the Yankee's lead.

They were down 7-5 in the top of the ninth inning when manager Art Howe sent super-star closer Jason Isringhausen into the game to hold the Yanks and give the A's one last chance in the bottom of the ninth.

Isringhausen did his job, not allowing New York to score, but the A's had no more magic left. I was holding my breath, half-expecting Oakland to somehow come up with the win.

However, the score remained 7-5, and the Yankees advanced to face Seattle in the ALCS. They are one step away from going to the World Series for the third straight year.

It was a weird feeling to see the Yankees actually scared going into this game. There was a very good chance that they could have lost and not moved to the next round of the playoffs.

They got down to business early and built that 6-0 first-inning lead, but it was soon very obvious that starting pitcher Andy Pettite did not have his best stuff working. The usually-masterful Pettite was not fooling the A's; they were not chasing his pitches. That is what allowed Oakland to get back into the game.

However, what allowed Oakland to get back into the series was the



CARAGITLIN
SPORTS GODDESS

horribly pathetic performance of Roger Clemens. That \$15 million-a-year man, with an 0-2 and an 8.18 ERA in his two series starts against Oakland, was disgraceful. He pitched a whopping 10 innings in those two starts and walked eight batters.

He does not deserve another appearance in the post-season. He should be relegated to cleaning up all of the sunflower seed shells from the dugout. If the Yankees do win the World Series again, he should not even get a ring.

Shane Spencer, who has been out since the middle of the summer with a torn ACL, has done more positive things for the Yanks in the post-season than Clemens. Clemens thinks that he is a Yankee. Well, he is not. He is just some guy who happens to play for the Yankees.

The phrase "being a Yankee" is about much more than just the uniform you put on. It is about the way you carry yourself, the respect for the great players of the past, the complete focus on the good of the team.

Derek Jeter, Tino Martinez, Bernie Williams. Those guys are Yankees. Clemens just plays in New York.

What is funny is that everybody thought that Oakland's young players and inexperience would be what did them in, while it was their oldest and most experienced player, 34-year-old Gil Heredia, that put them in that 6-0 hole in game five.

I am a baseball fan without a team to call my own since the bitter breakup between the Mets and myself over the trading away of a certain All-Star catcher, but I basically consider the Yankees my own, since they are so close to home.

There are quite a few bitter baseball fans out there who hate the Yankees simply because they are so successful. I am talking about the Angels fans and the Rockies fans whose teams have never won a World Series and are just horribly jealous of the Yankees.

It is justified to hate a good team because they are smug and arrogant, but the Yankees are neither; they are just talented and they know how to win games when it counts.

So to all those pathetic baseball followers who hate the Yankees just for being the Yankees, maybe you should step back and realize how unbecoming your jealousy really is.

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Five more added to sports Hall of Fame

BY CARA GITLIN
THE JOHNS HOPKINS NEWS-LETTER

The Johns Hopkins University inducted five new members into the Athletic Hall of Fame in a ceremony on September 23, 2000. This year's class is made up of Andy Bernstein of the class of 1990 in baseball; Alice Collins Margraff of the class of 1989 in lacrosse, squash and field hockey; Mike Leonhardt of the class of 1984 in swimming; Dave Pietramala of the class of 1989 in lacrosse; and Church Yearley of the class of 1934 in football, lacrosse and basketball.

There are now 60 members of the Johns Hopkins Athletic Hall of Fame. This is the seventh class inducted into the hall of fame since it was formed in 1994.

The first member of the class of 2000 is Andy Bernstein of Montville, NJ. Bernstein, a baseball player in his years at Hopkins, is still among Hopkins' all-time leaders in many statistical categories. Bernstein is the only two-time First Team All-American in school history.

After his time here, he finished as Hopkins' all-time leader in hits with 183, doubles with 36, and RBIs with 120. He also made a name for himself with 144 runs scored, 80 stolen bases, 72 walks and 464 at bats.

In 1989, Bernstein set the single-season school records with 69 hits and 49 RBIs. The next year, he followed that up by setting the single-season record for stolen bases with 35.

He put together a 31-game hitting streak from May 7, 1989 through April 8, 1990, which was a JHU record. The streak ranked as the third-longest in NCAA III history at the time. He still ranks among the top 10 in school history in eight categories.

The Blue Jays, who put together a 109-42 record during his career at Johns Hopkins, which translates into a .722 winning percentage.

Alice Collins Margraff of Baltimore was the next member inducted. She was an outstanding lacrosse, field hockey and squash player and became the first women's lacrosse player at Johns Hopkins to earn All-America honors three times.

Collins Margraff was undoubtedly one of the finest three-sport athletes in Johns Hopkins history, male or female. She earned Second Team All-America honors in 1987 and 1988 as a standout on attack before moving to defense as a senior in 1989 where she also received Second Team honors.

She still ranks among the all-time leaders in all three categories. In ad-

dition to the records she accumulated over her entire career, she put together impressive individual seasons as well. Collins Margraff was the first player in school history to score 50 or more goals in a season twice when she netted 58 in 1987 and another 50 in 1988. She stills holds JHU's single-game records for goals with 12 and points with 14 in a game, which she put together against Widener on April 11, 1987.

Her husband, Jim Margraff of the JHU Class of 1982 is currently the head coach of the Johns Hopkins Football team and has been for the past 10 seasons. He was inducted into the Hopkins Athletic Hall of Fame in 1997.

Mike Leonhardt of Glenview, IL was recognized for his swimming achievements. Johns Hopkins has a long history of success with their swimming teams, of which Leonhardt is a part.

Leonhardt won three individual national titles and earned All-America honors 22 times in his career while leading the Blue Jays to four straight top-five finishes at the NCAA Championships.

At the 1981 NCAA Championships, he won the 500 free and the 1650 free as a freshman and won the 1650 free again as a junior in 1983. He racked up 11 top-six finishes at the national level during his career.

The next inductee is Dave Pietramala of Hicksville, NY, an outstanding lacrosse player. Not just recognized for his accomplishments at Johns Hopkins, he is considered by many to be one of the greatest

defensemen in the history of college lacrosse. Pietramala took Johns Hopkins to the 1987 NCAA Championship and they also returned to the title game in 1989.

He put the finishing touch on his playing career by earning the C. Gardner Mallonee Award as Johns Hopkins' outstanding senior male athlete. In 1988 and 1989, Pietramala received the William C. Schmeisser Award, given to the nation's outstanding defenseman.

Pietramala is one of just 19 players in school history to earn First Team All-America honors three times. In addition, he is one of just four other defensemen to earn the honor three times.

Pietramala returned to Homewood in June to become the head lacrosse coach at Johns Hopkins after three years of coaching at Cornell.

He then became the first person in college lacrosse history to earn Division I Coach of the Year honors after garnering Division I Player of the Year honors.

The final inductee of the year was Church Yearley of Baltimore who made a name for himself in three sports: Lacrosse, football and basketball. Yearley played all three sports for all four years of his career. Yearley was named a First Team All-American as a junior in 1933 and a senior in 1934.

In 1932, he was part of the Johns Hopkins team that won the gold medal at the Olympics. He was only the seventh player (and just the second defenseman) at the time to earn First Team All-America honors twice.

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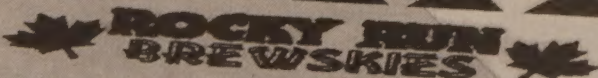
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SPORTS

Forget about a Subway Series

A cold wind scatters hot-dog wrappers down a Manhattan street. The headline of the *New York Post* blares "On Track! Mets, Yanks keep rolling toward Subway Series."

Autumn in New York. The weather is changing but the Yankees are where they belong, four wins from the World Series. The possibility that the Series might be waged against the Mets has the city bonkers.

Who cares now if the Yankees lost 15 of their final 18 games and had to use El Duque in relief to hold off Oakland? Not me. The situation is perfect for the Mariners, who begin their own unpretentious drive to the World Series against New York at Yankee Stadium.

The wild-card status cost the Mariners home-field advantage in the American League playoffs, but it proved to be a blessing. Had they won the West, they would have played New York or Oakland.

M's didn't want to play the A's at any point. Oakland knows it has a better everyday lineup. So did the Mariners, especially after losing three straight to the A's in Seattle two weeks ago.

The Yankees don't have the power Oakland has. They might not have the starting pitching, either. What they have is a sense of entitlement. That, and a \$12 million payroll.

The Mariners are in as good a position as they could hope to be in. If they can outlast the Yankees, which they will, they will have the home-field edge for the World Series.

They'll have the potential to play four games at the Safeco Field with a designated-hitter. Four games with Edgar Martinez. The Mariners have done what GM Pat Gillick set out to do.

Gillick didn't trade away the future for the present when the club needed more power in the lineup. He didn't give up Derek Lowe and Jason Varitek for Heathcliff Slocumb, as Woody Woodward did.

"My goal is to be in a position to win 90 games every year for 10 years," he said. He continued by saying that the team would like "to get into the playoffs, and then see what happens."



YONG KWON

TWO FOR THE SHOW

Now we'll see what happens. In the meantime, the Mariners kept Ryan Anderson and Gil Meach, Joel Pineiro and Brett Tomko. They have a future, and they might have a present, although they are still woefully short of power.

For this series, they easily have enough pitching to survive the loss of their Opening Day starter, Jamie Moyer. And any team with a bullpen that has pitched the way Seattle's has, has a chance.

So far, the playoffs have not been about money. A Mariner official said the club actually lost money against the White Sox because the first-round series went only three games.

The way the monies are divided, the players and the league get a split of the action before the teams. For a team to make money, the five-game series must go four games, a seven-game series five games.

The Mariners drew because of the park. They also drew because they won in a beguiling fashion, more than making up for the loss of Griffey, Jr.

A squeeze bunt proved the year's most exciting play, as a town understood a new game in a new setting. The aesthetics of it don't matter here, not the way Griffey would have.

No one gives the M's a chance, frankly, which is exactly why they have one. Look for the Mariners to take this series in six. One for the M's, two for the show.

Field Hockey on a roll with four shutout wins in a row

BY SHAYAN BARDIAN
THE JOHNS HOPKINS NEWS-LETTER

The Blue Jay Field Hockey team (9-4 overall) romped home easily in each of the four matches they played last week, achieving four straight shutouts (sixth in last seven matches) and increasing its winning streak to seven matches. Senior Amy Bruschi led the team with four goals and one assist on the week while All-American Lauren Carney racked up three goals and three assists.

The week saw the Blue Jays tie the school record for goals scored in a game for the second time this season with an 11-0 decision over College of Notre Dame on October 7. Earlier this season, JHU had posted 11 against Bryn Mawr on September 9 to tie the record.

The squad racked up 10 assists in Saturday's contest to break the team's single season mark set last year. The 1999 record was 39 assists; the 2000 team now has 42.

JHU beat Goucher 3-0 on October

3 at Jo Fiske Field. Goucher fell to 0-9 after the game. Bruschi tallied the only goal of the first half off an assist from senior Catherine Adams. In the second half, the Blue Jays were very aggressive, posting 23 shots, but were denied at virtually every turn as Goucher goalkeeper Beth Matthews racked up 13 saves in the period.

Carney notched Hopkins' final goal as junior Beth Pollock set it up off a penalty corner. The defense, with juniors Kim Burton, Camille Fesche and Maura Dudley, as well as freshmen Kelly Hewitt and Jill DeStefano kept the Gophers off the scoreboard.

They did not allow a single penalty corner or shot on goal. Senior goalkeeper Katie Reytar had a relatively easy time with no saves to make.

Adams and Bruschi each posted goals for Johns Hopkins in a 2-0 decision over Catholic on October 5 at home. The Blue Jay defense made sure that another shutout was on the way.

Carney led all JHU scorers with

two goals and three assists as the Blue Jays took an 11-0 decision over local rival the College of Notre Dame (3-7 overall) on Saturday at Homewood. Carney posted her two goals in the first half. JHU's other two goal-netters were juniors Ashley Robbins and Dudley.

Hewitt tallied the first goal of her collegiate career with 27 seconds remaining in the first half, and concluded the second half with another marker. The Blue Jays also saw goals scored from Bruschi, Fesche and freshman Ashlee Duncan.

Fesche's and Duncan's scores were the first for them this season, while Duncan's was also the first of her career. Sophomores Skye McFarlane and Jenn Parker and freshman Rachel Callaway each registered an assist for the first points of their respective careers.

Pollock totaled two assists on the day. Burton and DeStefano starred on defense. Reytar and Missi Schafhauser shared the shutout victory. The Gators are the third team

this season that Hopkins has not allowed to take a single shot on goal.

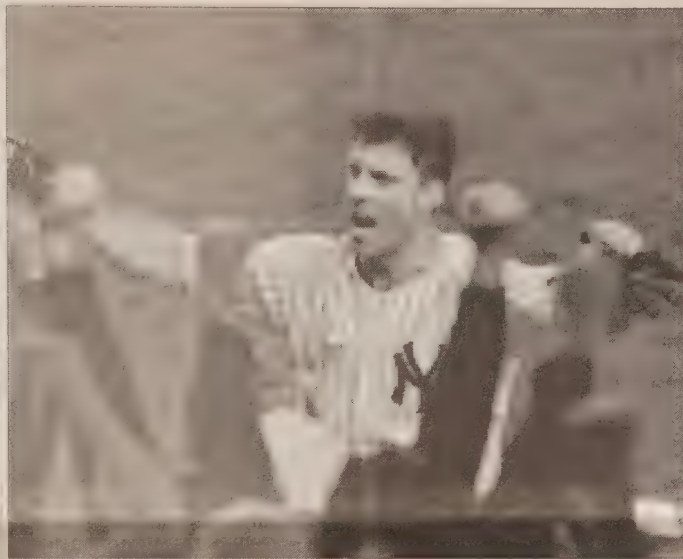
Hopkins maintained first place in the Centennial Conference with a 5-0 record as it blanked Western Maryland 2-0 on October 10. Western Maryland's record slips to 2-4 in league play.

Burton tallied the second goal of her career when she scored off a penalty stroke in the first period. Bruschi added the insurance marker for Hopkins towards the closing moments of the match.

Reytar, who leads the CC with a 1.18 goals-against-average, registered three saves and earned the shutout victory. Green Terror goalie Becky Arnold totaled eight saves while allowing two goals.

Hopkins commanded a 20-6 shots on goal margin and led 12-2 in penalty corners.

The Blue Jays begin their first of five straight away-games with a match-up against 16th-ranked Eastern Mennonite on Friday, October 13.

COURTESY OF [HTTP://WWW.GEOCITIES.COM/COLUSSEUM/STARTS/5415](http://www.geocities.com/COLUSSEUM/STARTS/5415)

Cara's Athlete of the Week

The Yanks' Tino Martinez is ready to bust out on his former team in the ALCS

Constantino Martinez has spent quite a few unappreciated years as the first baseman for the New York Yankees.

He followed one of the most heralded and loved Yankees of all time at first: Mr. Baseball himself, Don Mattingly. It is not easy to follow in the footsteps of such a great player, but Tino quietly stepped in and became one of

their most reliable, consistent players.

Though his offensive production may have dipped a bit in the last year or two, his value cannot be underestimated. First base at Yankee Stadium is not an easy place to play, but Tino is so steady and fun to watch.

Alongside his buddies, Derek, Bernie and Paulie, Tino is a big part of what makes the Yankees great.

Sometimes you
can assassinate
a leader
without firing
a shot.

GARY OLDMAN
JOAN ALLEN JEFF BRIDGES
CHRISTIAN SLATER

THE
CONTENDER



THE HANNAH BYRON PICTURES PRESENTS A FILM BY JAMES L. BROOKS "THE CONTENDER" GARY OLDMAN JOAN ALLEN JEFF BRIDGES CHRISTIAN SLATER WILLIAM PETERSEN PHILIP BAKER HALL SUE MONK AND SAM FLEMING MUSIC BY SCOTT SAFFIANN STEVE INGLIS COSTUME DESIGNER JAMES L. BROOKS EDITOR JAMES L. BROOKS EXECUTIVE PRODUCERS JAMES L. BROOKS PRODUCED BY JAMES L. BROOKS AND JAMES L. BROOKS WRITTEN BY JAMES L. BROOKS AND JAMES L. BROOKS DIRECTED BY JAMES L. BROOKS

Coming Soon To A Theatre Near You

HELP WANTED

HTML Programmer (flexible hours)

Lombard Securities, a national retail securities broker/dealer headquartered in Baltimore, is looking for a person with HTML programming skills to administer changes/additions to our web site. Familiarity with some developer tools is preferable. The position is part-time initially (just several hours a week, and a student schedule may be accommodated), and offers the possibility of full-time employment in June, 2001. Our offices are located in Fell's Point on the Johns Hopkins Shuttle route. Please send us a letter, including your phone number, and tell us about yourself.

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CALENDAR

Friday

Volleyball vs. Marymount, 6 p.m.

Saturday

Football vs. Muhlenberg, 7:30 p.m.

Women's Soccer vs. Muhlenberg, 9:30 a.m.

DO YOU KNOW?

Though the Yankees are no strangers to the Fall Classic, the rest of the survivors in Baseball's postseason have not been to the Series in quite some time. The Mets have not been there since '86, the Cardinals not since '87, and the Mariners have never been.

Men's Soccer suffers first losses

York and Salisbury State both knock off Blue Jays; JHU falls to 3rd in latest NSCAA poll

BY MICHAEL MASTRANGELO
THE JOHNS HOPKINS NEWS-LETTER

The Johns Hopkins University Men's Soccer team was handed its first loss of the season last Wednesday as they were defeated 2-1 by York College of Pennsylvania at Homewood Field.

With that loss, JHU's record dropped to 7-1-1, but the Blue Jays remained undefeated in Centennial Conference play. This was the first victory the York Spartans have recorded over the Blue Jays in seven years.

The game remained at a scoring standstill until York's offense placed a shot just out of the reach of JHU goalkeeper Justin Glaser, as he challenged the oncoming attack.

This goal, scored in the 19th minute of play, put the Spartans ahead by one. Two minutes later, York's offense tested Glaser again as another goal was tallied to the Spartans' score.

Junior Matthew Doran capitalized on an assist from sophomore Adam Hack, as he placed a shot past the York reserve goalie. The York starting goalie, Justin Detig, was removed from the game due to a broken arm he suffered in the final minutes of the first half.



FILE PHOTO

The Blue Jays lost to a pair of competitive schools last week to bring the team's record down to earth (7-2-1).

sulted in automatic ejection and Hopkins brought on their reserve goalie, junior Andrew Funsch.

York tested Glaser and Funsch with ten shots on goal. Glaser recorded one save and allowed York's two goals, while reserve goalie Funsch picked up one save as well. For Hopkins, this was a game of missed opportunities, as the team was simply unable to capitalize on York's mistakes.

On a good note, however, the goal by Doran pushed his scoring streak to nine games.

This Saturday pitted another formidable opponent against the Blue Jays — the 9-1 Sea Gulls of Salisbury State. Salisbury State recorded a quick 2-0 lead in the first half of play.

However, in the 29th minute, junior Joey Buonmolo received a pass

from freshman Chad Tarabolous and tallied JHU's first goal of the game.

At 71:49, Doran put a game-tying goal past the SSU goalie, advancing his goal-scoring streak to ten games. As a result of his recent outstanding play, Doran was named to the Centennial Conference Honor Roll this past week.

The game remained at a standoff for the next ten minutes, until SSU successfully closed out the game with two unanswered goals in the 80th and 87th minutes. The buzzer sounded, finalizing SSU's 4-2 triumph over the Blue Jays and improving their record to an impressive 10-1.

Sophomore Nicholas Challen got the start in goal for JHU, allowing four goals and picking up two saves. The Hopkins team managed to get off nine shots on goal while Salisbury

State recorded 10.

Hopkins now falls to a 7-2-1 record, dropping the team to nineteenth in the recent National Soccer Coaches of America division III poll, released this Monday. Williams (MA) stands at the top of the polls with a 9-0-0 record.

The Blue Jays, who have been ranked sixth for the past six weeks, also fell in the NSCAA Mid-Atlantic Region, ranking third behind Elizabethtown and Drew.

The upcoming schedule places the Blue Jays against Washington College at Homewood and then onto Western Maryland's home field on Saturday.

Hopkins hopes to improve upon their undefeated record of 3-0 in Centennial Conference play and to gain a few spots in the rankings.

Football defeated by Ursinus Bears 28-17

Team falls for first time in four contests

BY DAVID GONEN

THE JOHNS HOPKINS NEWS-LETTER

The Johns Hopkins University Football team suffered a tough loss on the road Saturday, losing 28-17 to Ursinus. The loss drops the Blue Jays to 3-2 overall, 2-1 in the Centennial Conference and ends their three-game winning streak.

In Ursinus, Hopkins faced an opponent with a strong offensive attack. It showed as the running back for the Bears ran for over one hundred yards and two touchdowns, while their quarterback threw for 251 yards and two more touchdowns.

Hopkins played a solid game, and they were able to stay within reach until the last few minutes of the contest.

Ursinus jumped out to an early 7-0 lead with a rushing touchdown late in the first quarter. But the Blue Jays answered less than five minutes later with a Scott Martorana 3-yard touchdown run.

The scoring drive was set up when freshman linebacker Colin Slemenda blocked an Ursinus punt to give Hopkins the ball at the Bears' 20 yard line.

Ursinus seemed to be taking control of the game when they scored back-to-back touchdowns to put the score at 21-7 less than five minutes

ence record with a touchdown reception in his fifth consecutive game. Additionally, he became just the fifth receiver in Johns Hopkins history to reach 100 career catches. His total

FOOTBALL	
HOME	Ursinus
VISITOR	Hopkins
	28
	17

now stands at 105 for his career.

Baylin is also three TD receptions shy of the single-season record of 11. He leads the Centennial Conference in receptions with 40 and receptions per game with 8.0, while he is second in receiving yards per game with 82.2.

Martorana surpassed 1,000 career rushing yards in the game against Ursinus and is just the 16th player in school history to reach that mark. He is averaging 136 yards per game rushing and 187 all-purpose yards since taking over as the starting running back in the second game of the season.

Martorana is first in the Centennial Conference in rushing yards with 108.8 per game and is fourth in the conference in receptions per game with 4.6.

Junior quarterback Rob Heleniak was 22 of 50 for 171 yards with one touchdown and two interceptions. While this was not one of his better games, he still remains one of the top QBs in the Centennial Conference.

Junior LB Adam Seidman racked up six tackles against Ursinus, his most productive game of the year. Seidman is now fourth on the team in tackles with 22.

Hopkins will play a crucial Centennial Conference game this Saturday against Muhlenberg (4-1 overall, 3-1 conference.) The loser of the game will most likely have no possible chance to win the Centennial Conference championship outright.

Muhlenberg is coming off of a 31-14 win at Swarthmore after suffering their first loss of the season in the previous game.

JHU has won five of the last six contests against Muhlenberg, but Muhlenberg leads the all-time series 16-15-1.

Hopkins fell to Muhlenberg by a score of 42-18 last year at Muhlenberg but has a five-game winning streak against the Mules at home. Muhlenberg leads the Centennial Conference in scoring defense and pass defense.

However, JHU has outscored their opponents 96-19 at home this year and is undefeated at home.

MEN'S SOCCER	
HOME	Hopkins
VISITOR	York
	0
	1

Unfortunately for both teams, this game placed both starting goalies on the bench by the end.

Hopkins' starter, Justin Glaser, was given a red card for catching the ball outside of the box. The red card re-

Women's Soccer captures a trio of wins

BY DAN MACNEIL
AND DAVID POLLACK

THE JOHNS HOPKINS NEWS-LETTER

The JHU Women's Soccer team bounced back after an overtime defeat last weekend with two wins this week.

In a Centennial Conference match-up, the Blue Jays defeated the Bears of Ursinus 6-0 on Wednesday in a game at Homewood Field.

On Friday, in a non-conference game at home, the Blue Jays surprised 18th ranked Tampa (Division II), defeating them 1-0.

"Of course it was a great game for us," senior Sarah Parola said. "It was important that we earned that win."

Parola insisted that "regardless of the fact" that her team played a Division II opponent, the only significant aspect was the fact that JHU was able to come out with a victory.

In the game against Ursinus, Parola started the scoring for Hopkins with a goal early in the contest. Later in the game she added another score, giving her six on the season.

Parola leads the team with twelve points so far this year and needs just two more to reach 100 points for her career.

Freshman Chrissy Stuart added another goal, giving her three on the season, which made the score 3-0 at

WOMEN'S SOCCER	
HOME	Gettysburg
VISITOR	Hopkins
	0
	4

the half. The scoring continued in the second half as freshman Ilene Christy scored her first goal of the year.

"The freshmen are an integral part of our team," Parola said after the game. "Their play has helped us to get to where we are."

Sophomore Jill Minger and freshman Aline Bernard also had goals to complete the scoring on the day.

JHU's goalkeepers, sophomore Shannon O'Malley and Annie Adamczyk, combined for the shut-out. This was the fifth time Hopkins has held an opponent scoreless this year, behind the solid play of their defense.

The Blue Jays held a 19-6 advantage in shots on goal and a 5-2 advantage in corner kicks. JHU has tended to dominate opponents in both categories this year.

With the loss, Ursinus fell to 2-4 in the Centennial Conference and 5-6 overall. Hopkins is now 5-0 all-time against Ursinus.

Friday's game against Tampa was the first time ever that the two teams had met. This not too surprising since Tampa is a Division II team and is located in Florida.

It looked to be an interesting event as the Blue Jays took on the 18th-ranked Spartans. The game itself was quite a thriller as the clock wound down without any goals have been

scored. Yquem Roman scored the game winner in the 89th minute on a penalty kick. Richa Verma set up the game-winning goal when she was tripped from behind on a break away inside the box.

The game was fairly evenly matched throughout, though Hopkins held a slight advantage in shots on goal, 11-7.

O'Malley played the first half in goal and Adamczyk took over in the second half as they once again combined for the shutout. It was JHU's sixth shut out on the year.

The Blue Jays are now 9-3, while the Spartans fell to 8-4. This win marked eight straight wins at home for the Blue Jays, a mark which sets a new school record.

On Saturday, Hopkins will take on the other undefeated team in the Centennial Conference, Muhlenberg, at home.

The Mules have a conference record of 4-0-1 and are 9-2-2 overall.

The last time these two teams played was in last year's Eastern Collegiate Athletic Conference championship game, which ended in a 1-1 tie, before Muhlenberg went on to win by penalty kicks, 3-2.

On Wednesday the Blue Jays took on last year's Centennial Conference champions, the Bullets of Gettysburg. Gettysburg, coming into the game with a 4-0-1 record and a share for the division title, was apparently not ready for the Hopkins attack.

JHU thoroughly outplayed its opponents despite playing the game on the road. The Blue Jays won the game 4-0.

"We dominated the game," Parola said of her team's third shut-out victory of the week. "It was a convincing win and it was very important."

The win not only allowed the Jays to defeat a rival on the road, something they have had difficulties with thus far, but should also translate into a move up in the polls which come out next Tuesday.



FILE PHOTO

Women's soccer did not allow a goal last week but scored a total of 11 goals over three games themselves.



FILE PHOTO

Football looks to take it to another level against Muhlenberg next week.

The B Section

FEATURES, ARTS & ENTERTAINMENT, AND MORE! • OCTOBER 12, 2000

THE JOHNS HOPKINS
NEWS-LETTER

Quote
of the Week

"Well, I think if you say
you're going to do
something and don't do it,
that's trustworthiness."

—George W. Bush



THE BUZZ

A WEEKLY SUMMARY OF
WHAT'S INSIDE SECTION B

FOCUS

Forget being healthy, living longer and impressing the opposite sex: You should keep fit to avoid those long-distance muggers. • B2

FEATURES

Find out what one graduate student has to say about his experience as a student and what led him to study here amongst the rabble that is Hopkins students. • B3

Cluck-U, man. Cluck-U. No I didn't mean to say the really mean thing that rhymes with that. I actually meant to get your attention so you'll read about the muy caliente wings that Cluck-U offers. • B4

A & E

Kevin Spacey is back. So are Helen Hunt, Jon Bon Jovi and, drum roll please, the precocious Haley Joel Osment. But are they saying anything interesting? • B6

Fenix TX (unlike Spike Lee) were too cool to talk with the News-Letter staff, but we covered their concert anyway. Find out how Good Charlotte stole the show. • B7

CALENDAR

The usual listings of schedules. If you need to find anything from theatre shows to live bands to film festivals, this is the place to check it. This week's Spotlight: The Odyssey Series presents David Gergen. • B8-9

QUIZ

Ever wake up in a bathtub full of ice with a kidney missing? Man, that can sure put a damper on your day. Or can it? Not if it never happened. That's right: This week the News-Letter presents the Urban Legends Quiz. • B12

A dose of Olympian grrrrrrrl power

BY ELENA STOVER

THE JOHNS HOPKINS NEWS-LETTER

Judging by the complete public disinterest in the few 90s Seattle bands that are still around, it's safe to say that the grunge scene is dead and buried. Sub-Pop has all but abandoned its former image; the prominent Seattle record label now panders to the indie-rock crowd, with bands like Looper, Sunny Day Real Estate and Damon & Naomi (of Galaxie-500) dominating their roster. Current girl rockers like the Bangs can't fill the back bar at the Black Cat, even when they have revered lesbian folkster Sarah Dougher as their opening act. Hole watered down their distinctive sound faster than you can say "Versace," and even die-hard fans are hard-pressed to defend the glaring mediocrity of the latest L7 album. And those are the bands that are still around; most influential female Seattle scenesters like Bikini Kill, Babes in Toyland or 7 Year Bitch have either thrown in the towel or dispersed themselves into little-known side projects.

Sleater-Kinney, named for a street in Olympia, is the only Northwest girl band people still care about.

Although they've been packing concert halls across the country ever since 1997's *Dig Me Out*, Sleater-Kinney remains a decidedly underground band. They receive scant promotion from their independent label Kill Rock Stars, and little mainstream media coverage. Commercial radio airplay is out of the question; most people find out about Sleater-Kinney via word of mouth. They have managed to

amass a devoted fan base with their feminist attitude, vintage boy-chic outfits, witty lyrics and catchy riffs. Criticized as everything from pretentious to whiny to overly formulaic, Sleater-Kinney has nevertheless enjoyed the most enduring success of any of the Washington girl punk bands. Their latest album, *All Hands on the Bad One*, is a resounding favorite among hip reviewers.

On September 27, Washington D.C.'s 9:30 Club was packed with a seemingly incongruous mix of punk teens sporting spikes and butch haircuts, indie-rockers in rolled-up jeans and chunky glasses, and post-collegiate Heineken drinkers proving that even people in khaki chinos can still be wild at heart. My sister and I arrived in time to catch the second opening act, the White Stripes, an unmemorable duo in dire need of a bass player. They

dent guy and his sister playing stripped-down rock and roll, I'll go to the Ottobar.

After the opening band was finished, we decided that the punk-rockness would best be experienced on the floor, as close to the stage as possible. We pushed through the crowd until we found a respectable clearing about two rows back. True to the band's do-it-yourself nature, drummer Janet Weiss appeared on the stage to soundcheck the drums after they had been set up. Clad in a tank top and jeans, with teenybopper butterfly clips in her hair, Janet shot some friendly smiles to the crowd before heading back offstage.

The lights dimmed at 10:15, when the band took the stage without much fanfare. Though they are wrapping up a worldwide tour, Sleater-Kinney seemed shy and unassuming in front of the expectant audience.

Corin Tucker, in a polka-dot poet shirt, looked more like a librarian than a rock star, and Carrie Brownstein, true to her self-consciously boyish-girl style, wore a tight button-down shirt, tight belted black pants, and mod-heel boots. After tinkering with their guitars, and requesting that the audience not smoke during the set, the band whirled into their signature girl-on-girl punkish rock with "Get Up." The crowd "got up" and got hyper, though thankfully most people stuck to

hopping and wiggling as opposed to moshing or pushing. Corin sang the lead melody, but Carrie had backup vocals in nearly every



COURTESY OF AMAZON.COM

Nope, it's not *The Roots*. At the 9:30 Club in D.C., Sleater-Kinney played old and new songs from their Pacific Northwest girl-rocking repertoire.

ery song — these layered vocals are Sleater-Kinney's strongest and most distinctive attribute. The 9:30 Club show in May relied heavily on the most recent album, but September's show saw the band drawing out a few crowd favorites including "Call the Doctor" and "Little Babies."

Though Sleater-Kinney has

"Well they took our ideas to their marketing stars/Now I'm spending all my time at girlpower.com"

— SLEATER-KINNEY

plenty of fun and poppy songs, they sound the best when they're angry. The most intense moments came during tracks off of *All Hands on the Bad One*, with the wailing vocals and driving guitars of "Ironclad" and the slow, triumphant desperation of "Ballad of a Ladyman." Songs like "A Quarter to Three" and "The End of You" from *The Hot Rock*

drew wild cheering from the crowd, as did the silly, self-indulgent "Words and Guitar" (main lyric: "Words and guitar/ I got it"). However, I was disappointed not to hear "#1 Must Have," which is not only the best track on *All Hands* but also a scathing critique of the commercialized state of riot grrrl and feminism (sample lyric: "Well they took our ideas to their marketing stars/Now I'm spending all my time at girlpower.com").

The band mentioned that it was Carrie's birthday and that they had received presents from members of the audience. While Corin mainly remained behind her microphone, Carrie bounced across the stage striking rock star poses with her guitar. They talked to the audience throughout the set and commented on how much they liked the crowds at the D.C. concerts. They stayed on for two encores, and when the show was finally over we left the club with the feeling that even with their massive underground popularity, the down-to-earth girls of Sleater-Kinney are still in it for the "Rock n Roll Fun."



ELENA STOVER / NEWS-LETTER

Corin Tucker's outfit can work both onstage and at the library.

garnered polite applause from the crowd, but I was unimpressed with their long, monotonous set. If I want to see some overconfi-

Thrust, grind and bawl your eyes out to workout videos

BY NATALYA MINKOVSKY
THE JOHNS HOPKINS NEWS-LETTER

Workout videos have made me cry. Anyone who knows me at all knows that I do not cry at movies. Period. I did not cry when Bambi's mother got shot or when Harry and Sally got together or when Leo finally drowned in *Titanic*. (Man, I thought he would never drown. That was one long movie).

I did, however, cry when I tried to work out to the Paula Abdul dance workout. If you have ever seen the *South Park* episode when Kyle joins a singing and dancing group, you know what I am getting at. White Jewish kids have no rhythm. There are definitely exceptions, from piano virtuosos to the Beastie Boys, but as a general rule, white Jewish kids have no concept of beat.

How does this relate to exercise tapes? Well, those things require that you have rhythm, which, in my opinion, is asking way too much. Even the most basic aerobics video requires that you memorize a series of steps and then put them all together after a few minutes of practice. Sure, it looks easy. Those blond bimbos prancing around in front of palm trees look like they have it all figured out. But, it is much harder than it looks.

When I was in high school, my

mother went through a workout-video phase and she decided that she would not suffer alone. She was going to drag me down with her. I suffered through several tapes. First, there was the *Redbook* workout. This was the mother of all workout tapes. There was the blond bimbo. She wore spandex and a headband. The spandex was very brightly colored. She smiled and did not sweat. Behind her were several other smiling bimbos in bright spandex. By the time I finally learned all of the steps in the *Redbook* workout, my mother had moved on to the *Steel* workouts.

Yeah, you know what I am talking about. *Abs of Steel*, *Thighs of Steel*, *Buns of Steel*. Yeah, those. The one that somehow made it into our VCR was *Buns of Steel*. I felt really goofy saying "buns", so I affectionately nicknamed the video "Arses of Steel." Out of all of the tapes, I would have to say that *Arses of Steel* was the best because it was eight minutes long and there were no dance moves.

Next came Susan Powter. She is the very scary-looking platinum-blond woman with a buzz cut. Apparently, Susan is a great inspiration to many people because she lost something like 300 pounds and is some kind of fitness guru now. I think she looked better when she weighed 400 pounds. I really do. She is so

frightening looking that, with all respect to my mother, I refused to join her during this workout phase.

Do you remember MTV's *The Grind*? Well, I do, because they have workout videos. In these videos, very attractive people who have spent basically their whole lives dancing, try to teach you some cool moves. You learn some snazzy new moves, you break a sweat, everyone is happy, right? Wrong. *The Grind* workout is actually easy. They take about 20 minutes teaching each step and then 20 more putting it all together. You repeat the step over and over until it is drilled into your head. Even I got it. Of course, since they take so long teaching the step, by the time you get to actually dance, the video is almost over and you have not gotten any sort of exercise. If you are going to suffer through a horribly dated MTV workout tape, should you not at least get your heart rate up? I guess not.

The best workout video ever, though, is the Cindy Crawford tape. When it first came out in the mid-90s, it was very controversial because doctors were saying that this workout could do more harm than good. They claimed that it could cause serious injury. Serious back injury is nothing compared to looking at Susan Powter, though. The Cindy Crawford workout was the Bible of

all exercise videos in my house during my junior year in high school.

What makes this video great is that there is no dancing. You need absolutely no rhythm. You need a chair and small hand weights, but no rhythm. There are three different workouts on the tape, decreasing in length. The last one is only 15 minutes long. That one was always my favorite.

The workouts are pretty much just a set of exercises set to a Seal soundtrack. It is very artsy for a workout video because some of the shots are done in color and some are black and white. Cindy wears various skimpy leotards and bathing suits and goes from city rooftops to beach with her personal trainer, Radu. Radu is a small Eastern European man with a neat accent. He is about a head shorter than Cindy and offers important advice.

Now that I live on my own, I am no longer exposed to workout videos. Last year, my mother got the follow-up to the Cindy Crawford workout, but thankfully, I have not been forced into joining her when I have come home for vacations and holidays. My roommate does own the Gilad workout. From what I understand, Gilad is an Israeli triathlon champion. The cover of the video scares me. I keep it hidden under my *Barb Wire* movie, which scares me slightly less.

If you opt to work out in your dorm room or apartment by prancing away to workout tapes, more power to you. I would rather try my

luck with one of the semi-broken machines at the AC. I just can't bear to cry through any more Paula Abdul tapes.



COURTESY OF THE SUSAN POWTER SHRINE

Did you know that Susan Powter has a shrine? It looks like it could be for Mao or something. I don't know about you, but we're really freaked.

FITNESSFOCUS

Getting sweaty at Hopkins' less than adequate exercise facilities

BY AARON GLAZER
THE JOHNS HOPKINS NEWS-LETTER

For those students looking to stay fit and trim at Hopkins, the University has provided a few locations outfitted with personal fitness equipment.

The best place to start is the Newton H. White, Jr. Athletic Center. Originally built in 1964, it is the center of athletic involvement on campus. While it is currently undergoing renovations, there are a number of places to work out your buff body. Toward the rear, above the squash and racquetball courts, is cardiovascular fitness equipment. There are three Stairmasters, two treadmills, rowing machines and a number of stationary bikes. Be forewarned: there are normally lines to get on the treadmills and Stairmasters, so be prepared to wait.

The Athletic Center, unlike the other fitness centers on campus, provides workout opportunities in addition to the aerobic equipment. At present, due to construction, there is one racquetball/squash court available, which can be reserved at the equipment check-out desk downstairs. The other courts are presently filled with the non-varsity weight equipment, another stop worth checking out. Also, don't forget the rock climbing wall, at the end of the racquetball court hallway. Staff is available on-site to provide training and safety. Climbing wall hours are posted. As well, the pool is available for laps, although at certain times during the day, it may be closed for team

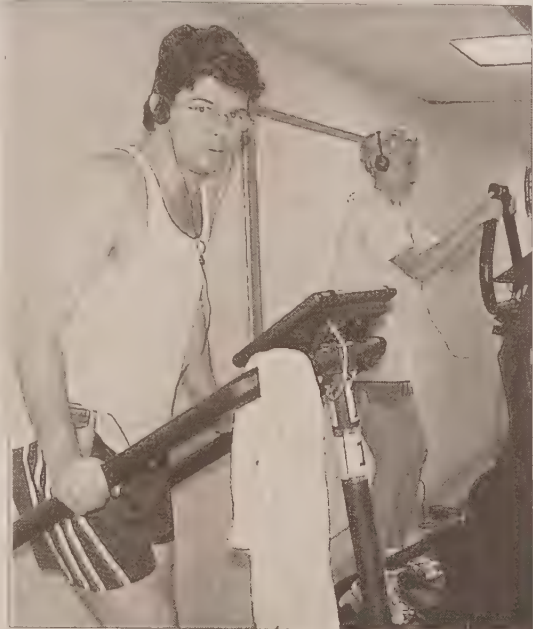
practices.

Finally, cardiovascular equipment has been placed in a number of dormitory facilities on campus. The Wolman basement, McCoy second floor and the second floor of the

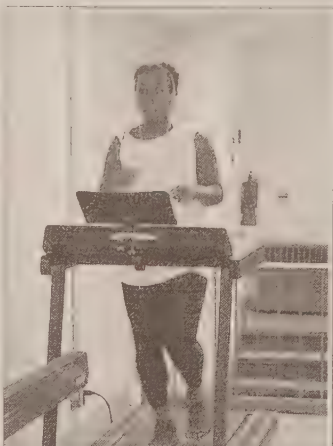
24 hours, provided one has access to the building. In the case of these three rooms, be prepared for even longer waits than at the Athletic Center. It is not unusual for the equipment, especially the Stairmasters and treadmills, to be in use, and have two or three person waiting lines. However, if you do not mind waiting, or are willing to work out during odd hours of the day, these are a great way to avoid the trek to the Athletic Center.

Overall, however, many students are displeased with the personal fitness options at Hopkins, especially in light of the cost of tuition. Sophomore Audrey Henderson, who has been fighting for improved facilities, commented, "Our facilities are worse than any YMCA I've ever been in. There is not enough equipment for the number of students we have." Arguments to remedy the problems include the introduction of more, current machinery to alternative spaces on cam-

pus and in the dorms; and repairing, maintaining, and cleaning the current equipment. As well, the addition to the Athletic Center, scheduled to open for the 2001 school year, is slated to include more basketball and volleyball courts, free weights and circuit training, a climbing wall and more cardiovascular exercise machines.



CHUNG LEE/NEWS-LETTER
Students keep in shape on old equipment in the A.C.



CHUNG LEE/NEWS-LETTER
I wanna get physical, physical!

Even so, many students still express their discontent with the fitness facilities provided.

Henderson concluded, "It's a shame that Hopkins doesn't care about the health and fitness of its undergraduates when it is thought of as one of the premiere health institutions in the world. What will make a difference in the long run is if Hopkins actually makes this a priority to provide students with adequate facilities."

Exercises you wish would actually work

1. The 12-ounce Curl



This firms your biceps by requiring repeated lifting of a can of cheap beer. We suggest you do this 10 to 12 times a night to burn off the beer you consumed during your workout. Advanced fitness buffs may try MD 20/20.

2. Beirut



This is the closest we are coming to a real sport. You and your workout buddies can play this until the motor coordination and accuracy you gain from Beirut fade away into an alcoholic haze.

3. Extreme Channel Surfing



Probably the most difficult sport we are profiling here, Extreme Channel Surfing requires the participant to flip across a vast wasteland of drive, schlock and Ron Popeil infomercials. For the less skilled, fitness experts suggest starting without cable. Most effective in conjunction with 12-ounce Curls (see above).

Capoeira: Ancient Brazilian martial art

BY GILLIAN GOLDMAN
SPECIAL TO THE NEWS-LETTER

What is Capoeira? Capoeira (pronounced Ca-pu-way-ra) is a Brazilian martial art that was created by African slaves in the northeast region of Brazil about 400 years ago. However, Capoeira is more than just another martial art. It is a game, a dance and a fight. The game of Capoeira is played by two jogadores (players) in the middle of a roda (circle). Kicks, dodges, takedowns and feints characterize the game. It is played to the accompaniment of percussion instruments, songs and palmas (claps of the hands of the other players in the roda). The heart of the Capoeira orchestra is the berimbau, a bowed instrument played with a rock, a stick and a rattle, called the caxixi.

In addition to its beautiful cultural history, Capoeira also provides an excellent outlet for fitness training.

Capoeira can help you relieve stress, increase agility, flexibility, and cardiovascular health, build self-confidence and teach self-defense. Furthermore, there is no winner or loser in a game of Capoeira. We say that you "play" Capoeira because it is considered a game of strategy rather than a fight. The jogadores of Capoeira use their skills, rather than strength to outwit each other. A class of Capoeira training would consist of a "cardio-capoeira" warmup, followed by training sequences of movements in pairs, and then time to actually play a real game of Capoeira in a roda.

On its deepest level, Capoeira transcends martial arts, music, culture and sport. It is a philosophical framework for approaching and interacting with others and the world at large. It is a complex and complete art form which pushes the jogador to his or her proverbial limits—physically, mentally, emotionally and spiritually.



Wouldn't you like to look as cool as this dude? Try Capoeira and you too can look like a breakdancer.

Fitness through fear

BY JESSICA SCHNEIDER
THE JOHNS HOPKINS NEWS-LETTER

My general everyday schedule when I was in high school:

6:00 a.m.-7:30 a.m. - Swim practice
7:30 a.m.-8:00 a.m. - Shower and eat
8:00 a.m.-3:00 p.m. - School
3:00 p.m.-6:00 p.m. - Practice again
6:00 p.m.-10:00 p.m. - Dinner, homework, Simpsons, sleep

My general everyday schedule when I am in college:

2:00 p.m. - Wake Up*
3:00 p.m.-6:00 p.m. - Class
6:00 p.m.-6:00 a.m. - Breakfast, lunch, dinner, T.V., homework, more T.V., sleep

Yup, I admit: I have gone from a super-fit swimmer to a bona fide couch jockey in just over a year. (I swam for JHU my freshman year, and that was basically a rerun of my high school schedule.) Sure, every once in a while my dust-covered Tae-Bo tape will catch my eye and I'll guilt trip myself into a quick morning jog (there is something embarrassingly pathetic about working out alone to a fitness tape that I just can't get past), and sometimes I'll go ride the bikes at the A.C., but for the most part, strenuous physical activity isn't a part of my schedule.

That is not to say that physical fitness is not part of my mind set. I spend a fair amount of time trying to guilt trip myself into those little pockets of exercise. Usually during the commercials, when I've run out of chips and can't find the remote control, my mind tries to convince my body that it wants to put on the ol' tennis shoes and go jogging through the manicured lawns of Guilford. Usually my body heartily agrees that "sure! running sounds like a great way to spend ... tomorrow" — but we all know how tomorrows are. What with snooze buttons and homework and "Facts of Life" marathons on Nickelodeon, tomorrow is, usually, forever a day away.

My mind has tried guilt. It has tried health. It has tried physical appearance. Nothing, it seems, can propel my ass from the couch except a drink or a nap, and so my mind has recently started resorting to scare tactics. Not so much "cholesterol is clogging your arteries, go for a jog or else you'll have a heart attack when you're 45" kind of scare tactics, but more like "if you are being chased by a long-distance mugger and you can't run two miles without stopping, he'll catch you and take your wallet" kind of scare tactics.

Back when I was a swimmer, that was one of the things I thought about

during those three-hour stretches of staring at the bottom of the pool. It gave me an incredible amount of security to know that if I were being chased by a mugger, as long as the mugger was very slow, I could outrun him indefinitely. Even more comforting was the idea that if I was in a plane crash in the open ocean and survived, I would be able to swim for help. Kind of like Lassie. The plane, I imagined, would crash, but everyone on board would survive (for some reason the explosion and the fall never struck me as particularly deadly). I would leave the group floating securely on their seat cushions, swim for a few days in the right direction and send help back to the drifting passengers before anyone went crazy from drinking sea water. My worry was not, should the situation arise, if I would be able to swim indefinitely, but rather that I would make it to land without being ravaged by hungry sharks.

Even after I stopped swimming, I always kind of assumed that because I had been able to once, I would always be able to make that open ocean swim to safety. Or outrun a very slow robber, or climb twenty flights of stairs to escape a mud flow. Of course, when the elevators in the Bradford were out of wack last year and I was struggling up three flights of stairs (to say nothing of marathon swimming sessions or escaping determined muggers), it hit me that my days of physical superiority were long gone.

It was very comforting to know that I could do those things, and now my brain is telling me that I want that kind of security again. I know the chances of those events happening are slim (except for the mugging), but I think it is important to be ready for anything. Just in case.

Is my brain right? Well, sure. Air conditioning and grocery stores and Internet Dating Services have pretty much made survival of the fittest a thing of the past, but it's always important to be prepared. If not because it's good for you, if not because it feels good, if not because a nice, trim waistline is so much more attractive than a flabby one, then because you never know when an irate Billy Blanks will try and strangle you with one of his spandex suits and you'll have to run for your life.

Myself, I am going to take my own advice. My family is vacationing in the islands this winter break and I want to be prepared in case of a plane crash, a volcanic flow or a cute guy in the hotel room next door. Of course, I have a big paper due on Friday, and a take-home midterm is coming up and I really need to catch up on my sleep, so maybe I'll put it off 'til tomorrow ...

*Jealous?

THE BURNING QUESTION

"What do you do to stay in shape?"

- | | |
|--|---|
| "I went on an empty calorie diet."
— Andrew Zwible, junior | "Same as Luke."
— Bryan Eberle, freshman |
| "Lots and lots of sex."
— Jon Blumberg, junior | "I climb three flights of stairs like twenty times a day."
— Ioana Mera, freshman |
| "I ski on Mt. Zigzag, Oregon all summer long."
— Harry Hood, sophomore | "I go running at least four times a week for 45 minutes."
— Tina Chapin, freshman |
| "I walk really fast to class."
— Paban Saha, junior | "I play the ukulele."
— Dave Levine, freshman |
| "I frequently attend step aerobics classes. At home, I do Tae-Bo. I get vitamin K at the tanning salon."
— Steve Loyka, sophomore | "I masturbate."
— Matt Achillare, sophomore |
| "I stairmaster and treadmill."
— Michelle Zavage, senior | "I run around AMRI late at night in my boxers."
— Hollywood, junior |
| "Drink."
— Wei Li, junior | "I go to the Putt-Putt driving range."
— Pobo, junior |
| "Nothing. I let myself go."
— Sidney Chen, junior | "Your mom."
— Mike Sauer, junior |
| "Eat. It keeps me in a nice circular shape."
— Joey Cooper, junior | "I look at my (pornographic) screensaver."
— Dug Hitchner, freshman |
| "I go around and get funky walking around Baltimore barefoot."
— The Bad Lieutenant, sophomore | "Give me five minutes."
— David Hummel, freshman |
| "Round is a shape."
— Aaron Glazer, junior | "Make porn."
— Chung Lee, junior |
| "I play softball and rugby."
— Erika Mak, junior | "Wing Chun Kung Fu."
— Charles Huang, junior |
| "Bike riding and bike falling."
— Bonnie Chen, junior | "I do a Navy Seals workout."
— Pete Loeffler, junior |
| "I sweat enough during my tests to keep in shape."
— Mike Mastrangelo, freshman | "Sweatin' to the oldies."
— Peter Feltersnatch, sophomore |
| "I live on the third floor."
— Aaron Stackhouse, freshman | "I rip tubes at 4:20 every day while eating Jake's brownies."
— Guhan "Balls" Kandesany, sophomore |
| "I eat the food at Terrace."
— Josh Dickstein, freshman | "I throw bricks at windows and bench press 40 ounces."
— Bob Zuggetti, sophomore |
| "Lift weights, run, swim and play basketball."
— Luke Rezel, freshman | "I go to the squash court and play basketball."
— Ajay Mantha, freshman |

Compiled by Sharon Braune

FEATURES

Hopkins Secure: 10-4 that

BY ARISTON ANDERSON
THE JOHNS HOPKINS NEWS-LETTER

"Ten-four that," Officer Dave Jackson spoke into his radio. Dressed in the dark blue pants and light blue shirt uniform, Officer Jackson looked focused and ready to go as we pulled out and hopped into the Johns Hopkins Security vehicle. He was on a mission and ready to roll.

As we drove along, patrolling the area, Officer Jackson told me of how he came to be a Hop Cop. A 1999 Hopkins graduate, Jackson had majored in biology but decided that he wasn't interested in biology, and was not keen on going to med school. He became involved in law enforcement, and applied to the police department, but didn't want to go through a six-month academy, as he was not sure about law enforcement as a career. Jackson applied to the Hopkins director of security, who offered him a job, and has been a member of the Hopkins special police for just over six months.

"What a lot of people don't know about us is that we are sworn as police officers on campus and have the same authority as regular police officers." Despite the threatening sound of this authority, Hopkins cops are out to provide a safe and secure environment for students, faculty and staff to do their work. Jackson believes that the disrespect he sees from students stems in their belief that Hop Cops are out to ruin their fun. "I was a student here," Jackson commented. "We were all young once."

When I asked Jackson what he would do if he was confronted with students with drugs or alcohol, he sighed and asked me to give him a minute to answer. After a while, he replied that he would ask the students to pour out the alcohol, or confiscate the drugs and send the matter

to the dean of students. "We deal with matters administratively rather than criminally."

If he saw a student who was so drunk that he needed medical care, he would pick him up and make sure

ing along the streets, one man in a poncho and one man with a long beard and ragged T-shirt. As we were far enough away from campus, Jackson opted not to stop. Hopkins averages about one to two arrests per



ANA ZAMPINO/NEWS-LETTER
A day in the life of a Hop Cop reveals much about what goes on behind the scenes.

"What a lot of people don't know about us is that we are sworn as police officers on campus and have the same authority as regular police officers."

— OFFICER DAVE JACKSON

the hospital or helping around students on crutches. One of the soccer players testified to this and said that when he was taken to the hospital, the officer was "very nice." Another soccer player admitted that this was, in fact, his first Hop Cop experience, but that he was "very impressed so far."

Other duties include patrolling the campus for intruders. The players helped out Officer Jackson by pointing out suspicious characters walk-

month, usually trespassers or thieves.

We dropped the soccer players off and headed back to campus. There are fixed posts at several Hopkins locations, including on- and off-campus dorms, Charles Village streets and parking lots, looking for people who don't belong. Jackson believes that their presence does deter crime, and that people who would commit a crime would see their presence, in cars or on foot, and decide to back away.

Driving by the beach we caught up with an ambulance, called in to deal with a construction accident. Jackson escorted the ambulance to the Clark construction site, where a beam had fallen on a man's head and then crushed his forearm. The ambulance called for morphine, as the injured worker lay on the second story platform, screaming in pain. Jackson coordinated the various help that arrived to eliminate confusion. He came out of the site commenting on the lack of safety, with not everyone wearing helmets and things falling everywhere. Perhaps it is another task that Officer Jackson will take on.

On leaving, Jackson wanted to restate that the mission of the police force was to keep things safe for everyone in the Hopkins community. He advised not propping doors or letting people follow you into dorms. "We try to blend in," said Jackson, "hopefully people who plan on committing a crime will see us."

Bush : Gore :: Maserati : Volvo

As a journalist, I was embarrassed by what I saw on the front page of the *New York Times* last Sunday. Could it really be that they wrote an article based on the question, "If W. Bush and Al Gore were cars, what kind of cars would they be?"

You've got to be kidding me. It's no wonder why so many Americans have a low opinion of the press. But what's more disturbing is that people seem to be taking this question seriously.

"Among men, Gore is viewed as a Ford Taurus, a Chevy station wagon, a Volvo, safe and kind of boxy," the *Times* quoted Garry South, an aide to California governor Gray Davis. "With Bush, you get things like Maserati and Mustang convertible, and by no means all of the men who say that are doing it pejoratively. They're saying: 'Wait a minute, that guy's like who I'd like to be!'"

Is this what our presidential selection process has come to? Doesn't this violate the *Times*' sacred motto, "All the news that's fit to print?" Obviously they don't use only the news that's fit to print.

As I think about this troubling issue, I realize that I'm wrong. Of course this is an appropriate method of framing an election. It must be. After all, the *New York Times* is made up of individuals far more qualified than I am to make these decisions.

We better be extremely judicious and take it all very seriously.

So Gore's a Taurus and Bush is a Maserati. Until now, I was fully determined to vote for Al Gore, but this has completely changed my mind. I am now thoroughly undecided. I need to follow this line of reasoning out a little further in order to be able to fulfill my duty as an American and vote for the Better Man.

If Gore and Bush were snack foods,

which would they be?

Since he likes to play video games and says "asshole," just like me, Bush would be a Twinkie. He's just that



TOM GUTTING
FROM THE GUTT

kind of guy. Gore, on the other hand, would be an apple cinnamon rice cake. You know, the thing your mom tries to get you to eat because it's good for you. And she says it won't be that bad because it's sugar-coated with tasty apple and cinnamon.

You know, the *Times* is right. This changes things immensely. Let's press on.

Suppose that Gore and Bush were shots of hard liquor, which would they be?

Gore would be Jack Daniels, so that he could show he's a blue-blooded native son of Tennessee. Bush, without a doubt, would be a shot of tequila washed down with a beer chaser with the shot glass set up for another round.

But say that they were each a type of firework, which would they be?

Obviously Gore has to be a fountain — appealing to women and multi-colored to show his many faces. Bush, however, is the guy standing to

the side of the fountain with a pack of lit firecrackers in his hand waiting for the perfect moment to toss them into the light show and ruin everything. Then he'll go hit on your mom.

Is it just me, or can you feel the polls shifting as we speak? I commend the *New York Times* for devising such a clear-cut way to recognize which candidate is more worthy of my vote.

But I think I need a little more convincing to fully understand my choice. So what if Gore and Bush were players on your little league baseball team?

Gore, the son of a minor leaguer, would be the kid who didn't have much natural talent, but he would stay after practice to help pick up the equipment and take extra batting practice. The hard work would eventually earn him a spot on an all-star team one year.

Bush would be that guy who thought he was the best player on the team because his dad played briefly in the major leagues. Despite not having the best talent, he didn't feel the urge to practice. And anytime little Georgie would make a play at first base, he would look over to his dad in the stands for approval.

I'm seeing the 2000 Presidential Election in an entirely new light, and it's saying Gore 2000 all the way.

Thank you, *New York Times*. Now I'm going to consider canceling my subscription and writing to your publisher to ask how he will compensate me for the two hours of my life that I've wasted thinking and writing about this.

No, I won't do that. It would be petty. Besides, I can't get the *Washington Post* delivered at home every day. So instead I'll just take your article for what it was: An awkward, wooden effort by the *Times* to reach out to average people and show they aren't aloof. Sounds like the theme of Al Gore's campaign.

Matthew J. Moore: A man for all seasons

BY SARA PAIGE GOOD
THE JOHNS HOPKINS NEWS-LETTER

Pre-meds and engineers — beware of Matthew Moore! After chatting with him, you may be inspired to drop out of Orgo and add a Political Science class to your schedule. That's right, Matthew Moore is a teaching assistant in the Political Science department with an incredible background and lots to say.

As he refers to it, Moore's undergraduate life was an "unusual career." He began at The New School for Social Research in New York. However, after two years there, he decided to drop out. For the next five years, Moore says, "I did what most people do after college." He worked for two years as the editor of an anarchist newspaper entitled *Love and Rage*, which is no longer published, and also helped open an anarchist bookstore, Blackout Books, which just recently closed.

The time he spent working in publishing and for non-profit, what he refers to as people's "first real jobs," only served to drive Moore back to school. "Working for money and politics was not satisfying intellectually," he explains. Wanting to find to a way to combine it all, he went back to school and finished up. "I was the only

"Working for money and politics was not satisfying intellectually."

— MATTHEW MOORE

person in my classes who was 28." But that did not stop him. Moore graduated and then moved on, putting in two years at the City University of New York Graduate Center. And then he found his way to Hopkins.

But how did we get so lucky, you're wondering? Moore came to Hopkins for a few different reasons. The main factor is that the professors here are doing research that he is interested in. Although Moore



ANA ZAMPINO/NEWS-LETTER
Matthew Moore, TA extraordinaire, looks good and is smart to boot!

thought the professors at CUNY were wonderful, the work that they were doing was just not in his area of interest. Also a contributing factor was the reputation of this school. He notes that, "Hopkins is prestigious for Political Theory." Last, and, actually, least of all, Moore was tired of living in New York after spending 10 years there.

When asked what he wants to do in the future, Moore is extremely quick to answer. "Write the book that transforms western political philosophy ... but in truth, I am looking forward to teaching." He says that he will teach wherever he can get a job but would prefer to be at a state university. This is because of Moore's ideological reasons; he believes that they offer a great education at such schools.

Although it may sound perverse, what Moore likes most about teaching is when his students see how hard something is. Don't be alarmed — it isn't that he likes confusing people. Moore just feels that seeing a student

torn or grappling with a hard question means that they are learning, and that's an indicator that he's succeeded.

Moore has not only succeeded in the field of education, but he is also in the process of training for a marathon in November. In preparing for the marathon, which is that of the North Central Railroad in Gunpowder Falls (they ripped out the actual railroad and put in trails), Moore told me that he had ran "16 miles this morning and slowly more and more."

Interestingly, Moore actually went to college with Ani DiFranco. The two weren't close, but they knew each other. After getting to know Moore myself, I can't help but think that it's Ani's loss, not vice versa. And, with that in retrospect, he is glad that he took the time off that he did. Moore admits that he wasn't ready for grad school, but the experience told him to come here. He told me, "People are eager for more school; but I'm glad that is not what I did."

Witness new productions

BY NATALIE SHAPERO
THE JOHNS NEWS-LETTER

Thursday, Oct. 5, was a normal night in the basement of Gilman. There was a group of students hanging out by the stairs, a couple of solitary people roaming the halls, and in Room 42, a Holocaust survivor and a Japanese man who lived through Hiroshima were eating potato pancakes and chowder and sharing their stories.

On Oct. 13, 14 and 15, those two survivors — also known as 2/3 of the cast of "Nisemono" by freshman Andy Moskowitz — will take the stage at Arellano Theater as part of the Witness Theatre Fall Production.

"Nisemono," which takes its title from a Japanese word meaning "one who dodges truth," will be performed along with "Dressed to Regress" by Jill Rafson, "Towel Manifesto" by Ariel Winter, and "A Theater Version" by Meredith Ward in a series of one-act plays that will kick off the 2000-2001 season of Witness Theatre, an on-campus group that produces and performs exclusively student-written plays.

As with every Witness show, students are in control of every aspect of the fall production, from lighting and sound to directing, so what you see at the show this weekend will have been completely conceptualized and carried out by Hopkins students. And those students had some pretty innovative ideas, including splitting up "A Theater Version," which was originally intended to be seen in one piece, into several sections that will be performed in between the other three plays, causing the audience to have to keep track of two plotlines at any one given time.

Strange as it may seem, this kind of artistic freedom and experimentation is the norm in Witness productions, which often have more of a sense of adventure about them than your average play or musical. Sophomore Kris Jansma, the Witness Pub-



CHUNG LEE/NEWS-LETTER
"Ohmigod, Becky, look at her butt. It is so big!" Ah, Witness Theatre.

lic Relations director who wrote and starred in a murder mystery called "Untold" last year, likened Witness to an indie movie (whereas a group like the Barnstormers might be a little more like a feature film), describing the way student-written plays are put on as "a little edgy, a little experimental."

The fact that Jansma had a large role in his own play is more of the exception than the rule; generally, the writers have little or no say in how their plays are put on, leaving the staging and interpretation up to the actors and directors, as though the playwrights were professionals instead of students and didn't have anything to do with the groups that were performing their plays. In some cases, as with a play that junior Lisa Dulin, director of "Nisemono," directed last year, the playwright doesn't even see any part of his or her play until the night of the dress rehearsal, when he or she can get a firsthand look at what was involved in staging the show.

"I like doing things this way be-

cause it's a good chance for the author to see how hard it is to interpret what he's written," says Dulin, who, with several partially-written shows in progress, is particularly conscious of the difficulties associated with writing a play that will translate well onto the stage. Producing student-written works, many of which are a student's first attempt at play-writing, takes a lot of effort, and Witness is hoping to get the word out and increase participation in the group and attendance at performances so that more people get the opportunity to appreciate all the work that Hopkins students put into developing, writing and staging each individual play.

One of the ways they hope to do this is by forming a small comedy troupe that would perform student-written skits at Coffee Grounds or in between groups at a cappella concerts, just to generate some interest in Witness Theatre. Dulin is also considering proposing an O-Show to the board, so that incoming freshmen can find out what Witness is all about.

FEATURES



Gone are the days of Giap on the N-L Island

Results of online tally:

Brown:	14.0%
Chong:	2.3%
Giap:	60.5%
Nielsen:	4.7%
Pommer:	2.3%
Rosenthal:	4.7%
Taylor:	7.0%
Zektick:	4.7%

RULES & PROCEDURES

1. Every writer will write about the same topic on a weekly basis.
2. Each blurb must fall in the range of 100 - 150 words. When a blurb exceeds this limit, content will be removed at the discretion of the Features editors.
3. Editors will change only the occasional punctuation to follow the *News-Letter Styleguide*. Grammar and word choice will not be altered in the slightest.
4. Writers will be responsible for their content.
5. Readers of the *News-Letter* will be responsible for voting off one contestant every week.
6. When a tie results, the Features editors will use their discretion to determine who gets booted off the *N-L Island*.
7. To vote, log on to the *News-Letter* webpage at <http://newsletter.jhu.edu>, click on Features, then click your way to the Survivor section, where you can read all past and current submissions and vote off whomever you deem unworthy of Survivor fame.

STEPHEN BROWN

I'm hoping that in the future, current boy bands will become a novelty act like Wham! and New Kids On the Block, instead of bands that many people still love to this day, like the Beatles and the Jackson 5, two of the original boy bands. I pray that when we're in our 40s, listening to our "oldies" stations, we won't constantly be hearing the Backdoor Boys, *NStink, and Hanson. Until it does get better, which I don't see happening, "popular" music will be a wasteland of cheesy lyrics, preening pubescent clones, and recycled background music. Almost makes you wish for hair metal or old-school rap to come back again...

JENNIFER CHONG

I am probably not the best person in the world to write a blurb on boy bands. At the venerable age of 22, I would like to think that I have long outgrown them. After all, boy bands exist for the entertainment of pre-adolescent girls, not for curmudgeonly grad students! My taste in music currently runs the gamut from classic rock to Baroque to jazz; if I should chance upon the latest boy-band hit on the radio, more likely than not I'll keep punching that seek button as I zoom up the JFX. However, their intended audience seems to appreciate them so much that I doubt if Hanson and *NSYNC care if members of other demographics pass them over for J.S. Bach or B.B. King.

BRANDON NIELSEN

For the longest time, I was curious about this new "boy band" phenomenon. I am happy to say that I recently had my curiosity satiated when I ran into the "boy band" *NSYNC while frequenting our local Hooters. Here's what the "boyz" (hee hee) had to say: **Brandon Nielsen:** So Justin, are the rumors about you and Britney Spears true?

Justin Timberlake: Yeah, we swap

hair and makeup tips all the time.

BN: Intriguing. Hey Joey, nice beard.

Joey Fatone: Yeah! Puberty rocks!

BN: Okay ... speaking of hair, what

was the inspiration for yours, Chris?

Chris Kirkpatrick: Two octopi making

sweet love. That's going to be the

title of our new single.

BN: Nice! JC, do you have any last

words on behalf of the group for your

fans at Hopkins?

JC: Uh, yeah. We love you, Canada!

BN: Johns Hopkins is in Baltimore.

JC: Oh. Same state, at least.

CHRISTINA POMMER

I am not a fan of boy bands. These guys are herded for mass production and don't have permission to sing, dance, or even dress without permission from their publicist. It must get monotonous to perform the same routine daily without personal artistic freedom. However, I do find boy bands enjoyable. I work in a concert pavilion where I have seen LFO, BBMak, and BSB. In November, *NSYNC. The boys dance well and cater their show to the crowd.

An added bonus is preteen girls in halter tops and leather pants with no figures. Fathers with signs who actually know and enjoy the music but pretend not to also make me laugh.

I admit that in the car I turn up the radio and belt out my own tone-deaf version of the lyrics, and I have been known to have less klutzy friends teach me the dances.

JOSH ROSENTHAL

Why can't I be in a boy band? Why can't I sing songs I didn't even write to thousands of screaming, perkylittle teenage girls who all lust after my perfectly toned abs and oh-so-sexy pencil-thin beard? Being in a boy band is the ultimate sellout fantasy, even cooler than working for Microsoft, since you get more money and prestige. And you might even get to give sexual favors to voluptuous record-company secretaries. Microsoft coders don't get groupies.

The downside to being in a boy band is that almost everyone male hates you, except for some gay guys. Someday I'd like to see a boy band fighting game a la Mortal Kombat, where you can play as a Backstreet Boy or *NSYNC member and face off against Sepultura, Cannibal Corpse or Slayer. Metalheads like myself, of course, would play to lose.

GLEN TAYLOR

I hate boy bands because one could teach any moderately intelligent group of primates a few cheesy dance moves and how to lip-sync to this opinion is: "you're just jealous 'cause they get all the girls." What they get are gay men (or at least guys who prefer wine coolers to beer and fine art to contact sports) and women with severe emotional problems (the largest subcategory being girls under 16; who, if my sisters are any indication, are all hormone-triggered tear bombs set to go off at least twice daily). And, on the off chance that they aren't jailbait, the availability of unstable, clingy women who get their idea of the perfect man from the Backstreet Boys and grocery store romance novels is certainly the last reason that I am plotting boy band Armageddon.

BARBARA ZEKTICK

I'll vote for Al Gore when he joins a boy band. He can use his campaign funds to get some singing lessons, attractive back-up boys, a good choreographer and a frosted hairdo. Sure, he can write his own speech ... but can he write his own songs? It's easy to get up in front of old men in suits and speak about saving the environment. I want to see him dance around for five hours in baggy pants and gold chains. If he can order a group of scantily clad young girls to rock their bodies, then I'd know he'd fulfill the role of presidency in the same diligent manner as many of his predecessors.

Cluck-U is en fuego

BY KENNETH KUHN

THE JOHNS HOPKINS NEWS-LETTER

I have a pretty positive impression of Cluck-U but I feel obligated to tell you that they almost killed an unfortunate roommate of mine. Still, I think even he would agree that Cluck-U serves a diverse selection of above average spicy buffalo wings. Just be sure you bring some heartburn medicine when you go!

Getting to Cluck-U is a bit difficult as it is in Towson. It is just North of the movie theaters there and just across the street from Charles Village Pub in Towson (a concept I still do not understand, and let's not even talk about the high priced fondue restaurant a block away). The restaurant is a chain that services big universities and unfortunately Hopkins just doesn't cut it but, if you're anything like the macho idiots my junior year roommates and I were, the drive is worth it just to prove how much of the hot stuff you can take.

When you walk in the door of Cluck-U you will notice a few things. First the restaurant is undeniably shady. It is perpetually dirty and the people eating there may not be the type you'd want to see hanging outside your building. You have to remember that Cluck-U is basically a fast food restaurant and always keep in mind that take out is an option. Entering Cluck-U you will also notice a big sign in the shape of a thermometer with the many different hot sauces available marked by lines of "heat."

The sauces all have different personalities, some sweet, some more sour, but the sign does provide a good indication as to how hot they are. I am not sure if Cluck-U has anything on its menu other than chicken, but to be honest I wouldn't trust anything other than chicken anyway. They do have chicken wings on the bone and without the bone available smothered in any of their sauces.

At this point I have to warn you not to get the spiciest sauce no matter how used to hot sauces you may think you are. One of my roommates was from Singapore and was very much a hot sauce expert (and very much a nut). He couldn't resist ordering the hottest sauce, and noting some of the curries he had made recently I was

convinced he could take it no problem.

Cluck-U made him sign a waiver before accepting his food; but this was not some cute little gimmick, they were covering their backsides. You see, the thing about all the hot sauces is that you don't feel the heat until after you've consumed far too much chicken to do anything about the impending disaster. On the ride home Minn, who had consumed all his wings in a hurry like the true lunatic he is, began writhing in agony. He felt bad most of that night and even missed classes the next day (although it is doubtful whether Cluck-U is responsible for that one).

My other roommate and I ordered safer selections and enjoyed our meals. In comparison to other wings places, the chicken at Cluck-U tastes a bit more processed but it is still very good. The chicken off the bone is a nice addition to the menu, something that you won't find at most sports bars.

The sauces are really where Cluck-



ANA ZAMPINO/NEWS-LETTER
Cluck-U is tops for chicken wings.

U excels; they are all tasty and Cluck-U offers something for everyone from the mild, sweet Cajun sauce to the dangerous atomic sauce. Like the chicken, the sauces taste and look a bit manufactured; but, as I've said, they are still quite good. All in all, Cluck-U is several steps above PJ's and depending on your taste probably a bit better and cheaper than competing sports bars. Cluck-U even offers a TV broadcasting the sports event of the moment; it is kind of a poor man's sports bar.

When visiting Cluck-U don't let the fast food feel of the restaurant and the food get to you and bring a chaser of Maalox — you may need it. Then you'll discover good chicken at reasonable prices.

THE STUPIDEST QUESTIONS ASKED ON A CAMPUS TOUR

10. How far are we from Baltimore?
9. Do you guys build stuff?
8. This construction will be done soon, right?
7. If I major in humanities, will I feel outnumbered by pre-meds?
6. Do people REALLY steal each others' labs?
5. Is smoking allowed in the dorms?
4. What's the big sport at this school?
3. Why is the library open so late on weekends?
2. Will I have time for a social life if I come here?
1. How easy is it to transfer out if I don't like it?

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October Events cont.

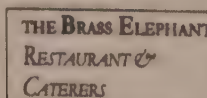
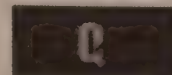
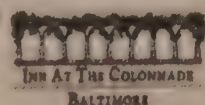
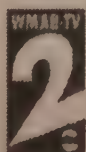
Eleanor Smeal vs. Phyllis Schlafly – Oct. 24th; Forum on Education – Oct. 30th

November and December Events

Spike Lee – Nov. 9th; Rubin "Hurricane" Carter – Nov. 15th

Surgeon General David Satcher – Nov. 20th; John Sweeney – Nov. 30th; Dolores Huerta, Dec. 6th

Please Note: Spike Lee will now be appearing on Nov. 9th, not Nov. 2nd!



ARTS & ENTERTAINMENT

How much Haley Joel is too much?



COURTESY OF HTTP://WWW.PAYFOR.COM
Those aren't just stick people, kids, we're having a lesson in profundity.

BY MAX POWER
THE JOHNS HOPKINS NEWS-LETTER

So where do you start to evaluate a movie like *Pay It Forward*? Its really bad title font? The fact that it is the third or fourth film from *The Peacemaker's* Mimi Leder, better known for making that "other" asteroid film, the non x-rated *Deep Impact*? Or, that it is Kevin Spacey's follow up to his Oscar winning performance in *American Beauty* and Haley Joel Osment's nomination for *The Sixth Sense*? All of these would be good starting points. But they're not mine.

Instead I will start with the introduction of Helen Hunt's character. Helen Hunt, a waitress with a blue hair wig serves a group of asshole businessmen drinks at a rather conventional Hollywood rendition of a nightclub. There's bad music, flashing lights, and girls in skimpy futuristic themed outfits with blue hair. The guy she's serving teases her with a tip and refuses to give it to her until she straddles his leg. Observation number one: Mimi Leder, be a little more subtle in your plagiarizing. Paul Thomas Anderson's *Hard Eight* has almost this exact scene, but it's done amazingly better and instead of bad blue hair on Helen Hunt, you have bad blonde hair on Gwyneth Paltrow. So, having met Helen Hunt, we now know she's a struggling single mother working hard to make ends meet. We quickly learn more. She's a recovering (not too successfully, either) alcoholic. And she's apparently lower-class. I'd worry about giving things away, but the movie is just way too over the top for that to be a valid concern of mine. They hit you over the head with the most cliché and shallow indicators of class that it would be sad if it weren't so laughable. Or laughable if it wasn't so sad.

Can't decide which. Not only does she have absolutely huge bangs, but she has that unwashed curl to her hair as well. And then there's the fact that its completely bleached blonde. And that she has white jeans. And not any white jeans; cowboy, wrangler-style white jeans. Observation number two: I can't remember the name of the character Helen Hunt plays, but it may as well be Erin Brockovich, you know?

The way Helen Hunt's character is treated is indicative of the movie as a whole. Everything is just hammered over your head. Kevin Spacey's Eugene Simonet is no more subtly sketched; strange scars define both his face and his hyper-defensive personality. I love Kevin Spacey; he injects life, vitality and nuance into every character he plays, with his work in *Seven*, *The Usual Suspects* and *American Beauty* being some of his best. I went into this movie thinking that it had Kevin Spacey in it. Read: Max was prepared, was anticipating and wanting to like this movie.

But even Kevin Spacey wasn't enough to redeem it. As an added bonus, though, James Caviezel also stars in *Pay It Forward*. James Caviezel has appeared in *The Thin Red Line* and *Frequency*, doing an amazing job in both. What I'm trying to say here is that Mimi Leder had an amazing cast at her fingertips: Helen Hunt, Kevin Spacey, James Caviezel, Haley Joel Osment, Jay Mohr. Oh yeah, I almost forgot, Jon Bon Jovi adds to his growing repertoire with another thrilling performance. But instead of relying on and trusting their acting, more often than not this movie turns to superficial, artificial, vastly inferior techniques. Instead of giving Kevin Spacey the opportunity to convey the psychological and emotional pain, suffering, and ugliness he feels in every part of his being, the audience is told, outright, that this is just the way

it is through his makeup.

This is also the case with James Caviezel's heroin addict character. Trevor is essentially the same kid Haley Joel Osment played in *The Sixth Sense*, except that instead of seeing ghosts he sees the potential for goodness in the world around him. Observation number three: Instead of whatever crappy trailer being run now, replace with Haley Joel Osment's quavering voice, "I see goodness." Eugene Simonet, Trevor's new geography teacher, issues the class an extra credit assignment, "Think of an idea to change the world and put it into action." Newly galvanized with a sense of purpose, what is Trevor to do? Why change the world of course! So he rides his bike around and finally picks up James Caviezel's homeless character. Yet again all opportunity for nuance and actual acting is thrown out. Instead we've got track lines, greasy hair, and rotted teeth.

While taking care of this addict, Trevor stumbles on his idea to change the world. Instead of having the bum pay him back, he has to pay it forward. (For all you slow readers out there, that's where the title of the movie comes into play). Trevor figures that if he can make a huge change in three people's lives, do something for them that they can't do, it will

Not only does she have absolutely huge bangs, but she has that unwashed curl to her hair as well.

eventually change the world if the forward is paid forward. Each person has to pay it forward for three people. So in this sense you've got one person doing three people random acts of genuine kindness, and then nine people doing 27 people random acts of kindness. And since we're at Johns Hopkins I won't belabor the point, just think of the principle that governs the efficiency and extensiveness of Gnuttella or Napster.

At this point I must express my reservations. Except they are the negative versions of conventional reservations, because this isn't where I interject with what I dislike about the movie. In case you haven't noticed, that's pretty much been the theme for the whole review thus far. So here I'm going to tell you why you should see

this movie. It's not because the acting is amazing because as I've mentioned there isn't much acting. It isn't because this is a genuinely stirring, cathartic movie. If you're looking for that, look no further than the Charles and *Dancer in the Dark*, a far superior movie. No, I like this movie because it is refreshing to see a movie that still has at its heart a sense of optimism. For all its faults, it ultimately has to be forgiven many of them just because it is nice to see the naive hope and optimism of a child translated to a medium where millions of people can possibly see it. And in seeing it, maybe make that hope and optimism not so naive. Observation number four: I am a hopeless, hopeless romantic who believes in the inherent capacity for goodness in humanity. Right. Disregard that sentence if you actually know me, and quickly forget that you've read it. Thank you.

OK, so there's also this whole romance sub-plot to this movie. It was not cool. Almost not as cool as the blatantly commercialistic attempt to incorporate some current vibe through having a whole wrestling moment. Honestly. I can appreciate a good romance. But if that's what you are looking for go see *Lovers of the Arctic Circle* or *The End of the Affair*. The romance in this movie is purely a plot device to facilitate the larger story. Instead of bothering to recap the thick-handed romance between Helen Hunt and Kevin Spacey, I will instead just offer some of the choicer dialogue. "Is that too trailer-trash a word for you?" "You just like people you can get drunk with." "Whatever happened, you look good to me. Do you hear me? You look good to me!" "It's been four days. Why haven't you called my mother?" There are more and better moments no doubt, but these are what I recollect.

Observation number five: after sitting through this movie for as long as I did and noticing every minute how blatant the movie was in every aspect, I really should have seen the two "surprises" at the end coming. I mean really. There's no excuse. So you have none either. And I have to hand it to *Pay It Forward*, even though it is crazy manipulative, it is pretty emotional. But not only does the plot completely manipulate you into tears, the movie closes with one of the saddest movie songs that I know of, "Calling All Angels," by Sarah McLachlan, from Wim Wenders' *Until the End of the World*.

Preacher Boy sings death and dejection

BY MATTHEW KROOT
THE JOHNS HOPKINS NEWS-LETTER

Throughout his career Preacher Boy has been compared to dozens of different artists — everyone from Tom Waits to Cab Callaway. His first album, *Preacher Boy and the Natural Blues*, established him as a blues musician through its strong foundation of roots music underpinned by harsh, energetic singing. The album was wonderfully coarse. Next came *Gutters and Pews*, where he took this jump blues sound and refined it, blending dozens of instruments to create one of the most exciting blues albums in years. In 1998 he released *Crow*, a distinct departure from his first two albums, in which he focused on telling a story and creating moods besides a rollicking good time, leading to some awkward arrangements and lyrics.

With the release of his latest album, *Devil's Buttermilk*, Preacher Boy has taken his lyric and emotional range to a higher level, or at least to a different place. His lyrics do not trip over themselves or clash with the rhythm of the music as they did in *Crow*. His songs don't troll and tumble through half-baked stories. Preacher Boy appears to have acquired enough blues and lyrical craftsmanship to scare his listeners. Watch out for "Dogs," a track constituting one of the eeriest sounds ever heard by man.

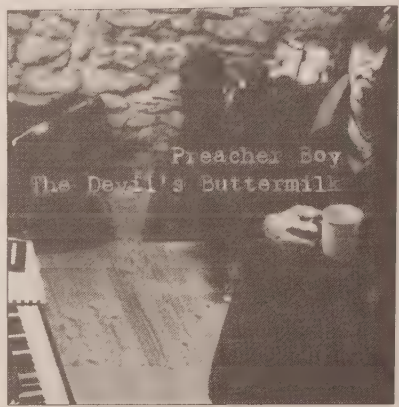
There are also some wonderful stories to be heard on this enigmatic album — albeit they all deal with poverty, dejection, alcoholism, death, and love-loss. There are a number of driving songs with hard-rocking guitar and slamming drums that recall much of Preacher Boy's old sound, but there are also a number of slower honky-tonk style songs and ballads. Sound bites are reminiscent of such disparate genres as movie soundtracks,

techno, blues, rock, industrial, jam band, and country music, which crop up and merge with each other throughout the album. Try to imagine Johnny Cash, Tom Waits, G Love and Black Sabbath forming a band, and you still won't come close to Preacher Boy's rare mix.

The reason why this album is so unsettling lies in its disturbing portrayal of reality. Preacher Boy has meticulous observational skills and an impressive imagination. He takes these two skills and combines them with his lyric-writing ability to portray a world as harsh as any found in a Tom Waits song. The difference is that, while Tom Waits creates ships of peg legged midgets, prostitutes from Singapore, and alcoholic diner patrons, Preacher Boy preaches reality in cities ranging from Iowa City, his home, to San Francisco where he first started recording, to London where he lives now, and all the wretched places in between. Some of

the characters who populated Preacher Boy's world include a lonely stranger who thinks of Preacher Boy as his closest friend, but to whom Preacher Boy only listens because he feels pity for him, the dead carcasses of dogs swallowed up by bog and a homeless person dying on the street as people walk by, too repulsed by the smell to help. To Preacher Boy's credit, he does not get, well, preachy about any of this. This is an album of stories and pictures where the listener is free to draw his own conclusions.

Devil's Buttermilk, for all of its desolation, remains a wonderful album for those interested in Preacher Boy and blues artists like Son House, or more experimental musicians like Tom Waits. It is beautifully written and Preacher Boy's unique voice and vocal technique shine through. I cannot recommend this album for most people; its severity, sadness and, in many parts, a lyricalness make for difficult listening.



COURTESY OF MANIFESTO RECORDS

Cliffs Notes version of Type O Negative fails to satisfy fan

One single disc cannot do justice to the body of work of the legendary Type O Negative. The vast majority of the band's best tunes are beyond the eight minute mark, resulting in five hours of music spread across just four albums. With this in mind, a double disc of hits would seem a given. However, *The Least Worst Of Type O Negative*, set for release this Halloween through Roadrunner Records, has but fourteen tracks and clocks in under eighty minutes.

Since their career barely spans a decade, it seems a bit premature for Type O Negative to be releasing their greatest hits. Nothing has happened recently, either; no one in the band is dead (yet), and since they have not

recorded during the sessions for last year's *World Coming Down*.

With greatest hits discs, I like for the tunes to be in chronological order. In most cases, that is the order I listen to the band's discs anyway. On *Least*

Frozen" and "Suspended in Dusk." Selections from 1996's *October Rust* include a "Love You to Death" radio edit, a supposedly remixed version of "My Girlfriend's Girlfriend" (I can't tell the difference), and a remixed version of their

"Cinnamon Girl" cover. Absent are "Burnt Flowers Fallen," "In Praise of Bacchus," and "Haunted," the album's best tracks.

The band covered "Black Sabbath" for a tribute record, and included on this disc is a Peter Steele re-lyricized version. With

World Coming Down still fresh in the minds of fans, the band included only "Everyone I Love is Dead" and "Everything Dies."

So, in the end, we have three cover songs, five radio edits, four remixes, three unreleased tracks, and one untouched track. That adds up to more than fourteen, but some tracks can fit more than one category. Being as a large chunk of their best work missing, and those pieces lucky enough to be included are in smaller, easier-to-swallow form, *The Least Worst of Type O Negative* is more of a Cliffs Notes summary than the fitting tribute the band so truly deserves.

Rather than buy this disc, save your twenty dollars and catch the band at the Trocadero Theatre in Philadelphia on October 31st. Then save your next \$100 and buy each one of their albums.



COURTESY OF ROADRUNNER RECORDS

Worst, the track order switches between different, albeit short eras of the band's sound, muddling the mind further. Though someone new to the band would not notice this switching, I would have liked to avoid it altogether.

There are quite a few tunes which are missing. While "Unsuccessfully Coping With the Natural Beauty of Infidelity" is a nice choice from the band's debut *Slow, Deep and Hard*, that album's closer, "Gravitational Constant," is painfully absent. The band included "Hey Pete," a reworking of "Hey Joe," from *The Origin of the Feces*, a fake live album; the *Least Worst* version is simply the original without the "crowd noise."

From their most famous album, 1994's *Bloody Kisses*, the band included "Christian Woman" and "Black No. 1" but ignored "Too Late:

Green Day hits climax of maturity

BY EVAN HULKA
THE JOHNS HOPKINS NEWS-LETTER

On *Warning*, Green Day's sixth album, the loudest warning the Berkeley trio sends out is to their fans. Sure, the record is ostensibly named after its first track, a Clash-esque protest against mindless conformity. But the real warning Green Day sends out on *Warning* is this: "Don't you dare pigeonhole us. We'll do whatever the hell we want."

As a result, *Warning* is easily the most stylistically diverse record of Green Day's career, ably picking up where 1997's *Nimrod* left off.

It's understandable that Billie Joe and the boys might have had an identity crisis after the success of *Nimrod*, fueled as it was by the ubiquitous power ballad "Good Riddance (Time of Your Life)." After all, we're talking about Green Day here — the band that launched punk rock into the mainstream, started a mud fight at Woodstock '94, and gleefully promoted masturbation and methedrine on MTV. Rather than pacifying the punk purists with more juvenile antics, or trotting out another acoustic weepie for the masses, Green Day laid low for two years, then returned with their *Warning*, a record which attempts to reconcile the two extremes while yielding to neither.

There's something for everyone on *Warning*, but by the same token, everyone will find something to complain about. "Minority," Green Day's latest chartbusting single, delivers a rote litany of defiant underdog protest ("down with the Moral Majority, 'cause I wanna be the minority") against a fist-waving, British-soccer-chant backbeat. Its obvious appeal to Green Day's disaffected target audience can't be denied, and *Warning* contains several similarly styled tracks, most notably "Blood, Sex and

Booze," an ode to domination preceded by several seconds of flogging noises (courtesy of a certain "Mistress Simone"). There's also another acoustic ballad at the end of the record ("Macy's Day Parade"), although it lacks the sentimentality that made "Good Riddance" so damn popular. (For my money, that's a good thing). However, any accusations of "preach-



COURTESY OF REPRISE RECORDS

ing to the converted" are dispelled by "Misery," an accordion-spiked polka reminiscent of Tom Waits' finer moments. Dye-hard (get it?) punk rocker types may moan through "Misery's" five-plus minutes, but as far as this reviewer is concerned, its mere existence indicates a musical maturity, of sorts, on Green Day's part.

The effects of time also shine through singer/guitarist Billie Joe Armstrong's lyrics. On *Warning*, standard Green Day lyrical fare such as "To know you is to hate you" (from "Jackass") and "Last chance to piss it all away, nothing but hell to pay" ("Deadbeat Holiday") is mixed with more (ahem) mature commentary. For example, "Church on Sunday," a

catchy tribute to the give and take of relationships, begins with the line, "Today is the first day of the rest of our lives" and concludes, "If you live with me, I'll die for you and this compromise." "What the hell?" one asks. "Is this the same band who once sang, 'I'm not growing up, I'm just burning out?'" Well, no, actually, it isn't. Billie Joe's pushing 30 now, married, and has two kids. And who can really blame him for choosing the "growing up" option?

In my opinion, as a longtime Green Day fan, the most interesting facet of *Warning* is the overt influence of 60s British pop songs like "Hold On" and "Waiting." In the past, Green Day made no secret of their admiration for bands like the Who and the Kinks, covering the former's "My Generation" on

Kerplunk! and the latter's "Tired of Waiting" for the *Private Parts* soundtrack. However, those influences were never too explicit in the band's music, which owed more to the loud-fast-rules ethos of (among others) the Ramones and the Buzzcocks.

As the members of Green Day have aged, they seem more content to wear all of their influences on their sleeve, and their pop sensibilities shine through the jangly "Waiting" and the Lennon-esque harmonica flourishes in "Hold On." So it ain't Punk Rawk, per se. Who cares? Perhaps the best thing about *Warning* is that it defies easy characterization and still rocks.

Thursday, October 12

ON CAMPUS

4:15 p.m. **Dark BBQ on the Beach.** Come see Mycroft Holmes, eat food and maybe even pick up a free H Fest T-shirt.

4:30 p.m. Looking for dance, exercise and fun? Let loose with **Hopkins Newest Dance Group.** Meet in MegaBites and help get this new group started.

8:00 & 10:30 p.m. Reel World presents a FREE showing of *Garden of the Finzi-Continis* in Shriver Hall. For more information, call 410-516-8666 or go to www.jhu.edu/+AH4-jhufilm.

OFF CAMPUS

10:30 a.m.-12:40 p.m. There will be visiting **North Indian Classical Music Guest Performers** at the Peabody Conservatory of Music. A workshop/demonstration will be from 10:30-11:50 and a concert will be held from noon-12:40 in Friedburg Concert Hall. For more information, call Jennifer Strauss at 410-230-0466 or e-mail at jlstraus@starpower.net.

11:00 a.m.-4:00 p.m. **18th Annual Chocolate Festival.** Over 100 different types of chocolate with music, cooking demonstrations, children's entertainment and a chocolate-eating contest at Lexington Market. For more information, call 410-685-6169.

2:00 p.m. **New Orleans & All That Jazz.** Musicians celebrate Louis Armstrong's 100th birthday with a special evening of New Orleans sounds at the Joseph Meyerhoff Symphony Hall. For more information, call 410-783-8000.

On Our Own Terms. Four **community forums** held in conjunction with the PBS special on death at the Enoch Pratt Free Library.

Reliving the Civil War: A Re

enactor's Handbook. Ever wonder how to stage a Civil War reenactment? Check out Borders Books and Music.

Hot 'N Throbbing. Porn in the suburbs, held at Towson University.

Romeo and Juliatic. Star-crossed AARP members at the Metro Cafe.

10th Annual Photography Exhibition. Photography is the focus of this juried exhibit at the Maryland Federation of Art.

Boat Shows. See models, racers and cruisers at the Annapolis City Marina.

Chantilly: The Black Lace, features 15 superb examples of 19th and 20th century shawls, parasols and fans that illustrate the sophistication of one of the world's most beautiful laces, Baltimore Museum of Art, 410-396-6310.

Giggles and Goggles, see the world in a whole new way with these goofy glasses you can make in StudioWorkshop, Port Discovery, 410-727-8120.

Connie Imboden: The Beauty of Darkness. This Baltimore-based artist has had her photographs exhibited all over the world. Gormley Gallery.

Friday, October 13

ON CAMPUS

10:00 a.m.-12:00 p.m. & 2:00-4:00 p.m. **PreHealth Mock Interviews** in the Academic Advising Conference Room and Dr. Fishbein's Office (122 Merryman Hall East). You must have attended the Interview Workshop and sign-up is required.

OFF CAMPUS

11:00 a.m.-4:00 p.m. **18th Annual Chocolate Festival.** Over 100 different types of chocolate with music, cooking demonstrations, children's

entertainment and a chocolate eating contest at Lexington Market. For more information, call 410-685-6169.

8:00 p.m. **New Orleans & All That Jazz.** Musicians celebrate Louis Armstrong's 100th birthday with a special evening of New Orleans sounds at the Joseph Meyerhoff Symphony Hall. For more information, call 410-783-8000.

8:00 p.m. **Vans Triple Crown Freestyle Motocross** at the Baltimore Arena. For more information, call 410-347-2010.

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CALENDAR



OCTOBER 12 TO 18

illustrate the sophistication of one of the world's most beautiful laces, Baltimore Museum of Art, 410-396-6310.

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Saturday, October 14

ON CAMPUS

1:30 p.m. **Football vs. Muhlenberg.**

Theta Chi is sponsoring a **3-on-3 basketball tournament.** All entries are eligible to win. The entrance fee is \$10 per team of three or \$5 per person for individual entries. To enter or for more information, contact Jeff at x3229.

OFF CAMPUS

9:30 a.m. **Fell's Point Walking Tour.** Travel along the historic waterfront and see where many enslaved Africans, free Blacks, runaways and even Frederick Douglass called home. Let by Louis C. Fields, at the Fell's Point Visitor's Center. For more information, call 410-675-6750.

10:00 a.m.-4:00 p.m. **Festifall.** This 3rd annual event includes hay rides, pumpkin painting, games, scarecrow building, crafts, food, music, square dancing and a petting zoo and is held at the Cylburn Arboretum. For more information, call 410-396-0180.

11:00 a.m.-4:00 p.m. **18th Annual Chocolate Festival.** Over 100 different types of chocolate with music, cooking demonstrations, children's entertainment and a chocolate eating contest at Lexington Market. For more information, call 410-685-6169.

1:30 p.m. **Seeing is Believing.** The Johns Hopkins Children's Center introduces special glasses and instruments that stimulate vision impairment and test for color blindness at Port Discovery. For more information, call 410-727-8120.

8:00 p.m. **New Orleans & All That Jazz.** Musicians celebrate Louis Armstrong's 100th birthday with a special evening of New Orleans sounds at the Joseph Meyerhoff Symphony Hall. For more information, call 410-783-8000.

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NIGHTLIFE

CLUBS

8x10, 8-10 East Cross St., 410-625-2000
9:30 Club, 815 V St., NW, Washington, D.C., 202-393-0930
Black Cat, 1831 14th St., NW, Washington, D.C., 202-667-7960
Bohagers, 515 S. Eden St., 410-563-7220
Brass Monkey, 1601 Eastern Ave., 410-522-0784
Buddies Pub and Jazz Club, 313 N. Charles St., 410-332-4200
Cat's Eye Pub, 1730 Thames St., 410-276-9085
E Level, Levering Hall, JHU, 410-516-6219
Fletcher's, 701 S. Bond St., 410-558-1889
Hal Daddy's, 4119 E. Lombard St., 410-342-3239
Harry's, 1200 N. Charles St., 410-685-2828
Horse You Came In On, 1626 Thames St., 410-327-8111
Ottobar, 2-3 East Davis St., 410-752-6886
Rec Room, 512 York Road, 410-337-7178
The Vault, 401 S. Eutaw Street, 410-244-6000
Waterfront Hotel, 1710 Thames Street, 410-327-4886
Wyatt's, 1614 Eastern Avenue, 410-732-8656

COMEDY

Bayou Nightclub, 3135 K St. NW, Washington D.C., 202-783-7212
Comdey Factory, 36 Light St. 410-752-4189
Improv, 1140 Conecticut Ave. NW, Washington D.C., 202-783-7212
Tracy's at The Bowman, 9306 Harford Rd., 410-665-8600
Winchester's Comedy Club, 102 Water St., 410-576-8558

COFFEE

Adrian's Book Cafe, 714 S. Broadway, 410-732-1048
Blue Moon Cafe and Espresso Bar, 1621 Alicanna St., 410-522-3940
Cafe Tattoo, 4825 Belair Road, 410-325-7427
Daily Grind, 1726 Thames St., 410-558-0399
Fell's Point Cafe, 723 S. Broadway, 410-327-8800
Funk's Democratic Coffee Spot, 1818 Eastern Ave., 410-276-3865
Louie's Bookstore Cafe, N. Charles St., 410-962-1222
Margarets Cafe, 909 Fell St., 410-276-5606
Ze Mean Bean Cafe, 1739 Fleet St., 410-675-5999

Giggles and Goggles, see the world in a whole new way with these goofy glasses you can make in StudioWorkshop, Port Discovery, 410-727-8120.

Connie Imboden: The Beauty of Darkness. This Baltimore-based artist has had her photographs exhibited all over the world. Gormley Gallery.

Sunday, October 15

ON CAMPUS

OFF CAMPUS

8:00 a.m. **Memory Walk.** Join the thousands of people nationwide participating in this large fund-raising event for the Alzheimer's Association and make a difference in the lives of people affected by the Alzheimer's disease, at Rash Field in the Inner Harbor. For more information, call 410-561-9099.

8:00 a.m.-6:00 p.m. **Sunday Antique Market.** 50 vendors from several states sell everything from vintage clothing and jewelry to small furniture, books and other collectibles at Fell's Point's Market Square. For more information, call 410-342-1663.

2:00-4:00 p.m. **Studio Tour of the Rinehart Graduate School of Sculpture** with Maren Hassinger at the Maryland Institute College of Art. For more information, call 410-516-0341.

2:00-4:00 p.m. **Beyond Trains and Planes,** inspired by James Welling's exhibit. Children of all ages are invited to make a three-dimensional vehicle that combines technologies of past and present in this hands-on activity at the Baltimore Museum of Art. For more information, call 410-396-6310.

10th Annual Photography Exhibition. Photography is the focus of this juried exhibit at the Maryland Federation of Art.

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A collaborative exhibit of **Book Arts in the Age of Durer** held at the Baltimore Museum of Art. Runs through January 21.

Monday, October 16

ON CAMPUS

OFF CAMPUS

5:45-6:45 p.m. **Poetry Reading.** Houston A. Baker, Jr. is one of the most influential African-American critics of this generation and will read some of his poems at the Maryland Institute College of Art. For more information, call 410-225-2300.

7:30 p.m. **Open Mic** at One World Cafe. Even if you don't have anything to perform, listen as aspiring performers try out their original songs or material taken from other artists. For more information, call 410-325-5493.

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Tuesday, October 17

ON CAMPUS

5:00 p.m. Get on Trak! An **orientation to Career Services** in Arellano Theater.

8:00-9:30 p.m. The **Odyssey Series** presents David Gergen. FREE for students with ID and held in Shriver Hall. For reservations or more information, call 410-516-4842.

OFF CAMPUS

12:00 p.m. **John Einhaus and his piano solo** brighten up Hurd Hall at the Johns Hopkins Hospital (600 N Wolfe Street) as part of a series of free lunchtime concerts. Guests are invited to bring a sack lunch. For more information, call 410-955-3363.

6:30 p.m. **Metro Wheelchair Basketball League Play.** Open to novice, recreational and competitive wheelchair players at the Farring-Baybrook Recreation Center. Must register in order to play. For more information, call 410-396-1550.

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A collaborative exhibit of **Book Arts in the Age of Durer** held at the Baltimore Museum of Art. Runs through

SPOTLIGHT

The Odyssey Media Forum 2000 presents David Gergen on October 17. On the eve of this year's presidential election, Gergen is well-qualified to provide insight into current events and can offer a clear understanding of the relationship between power, politics and the presidency in Washington, D.C.



COURTESY OF JHU SCHOOL OF PROFESSIONAL STUDIES

Gergen has been the prominent advisor to five presidents and will be giving an inside view of the essence of political leadership. As advisor to Presidents Nixon, Ford, Reagan and Clinton, as well as an advisor for George Bush's presidential campaign, he will reveal how the chief executives have balanced their public and private lives.

Gergen is currently editor-at-large for *U.S. News and World Report*, is a professor at Harvard University and an author of *Eyewitness to Power*. He is also a commentator for all major network news programs, including ABC-TV.

Gergen will be speaking and signing books in Shriver Hall from 8:00-9:30 p.m. The cost is \$60 for three sessions, which will include Bob Schieffer (October 24) and both David Maraniss and Bill Minutaglio (October 31). Full-time students are admitted free with valid ID and Hopkins faculty and staff are eligible for tuition remission. For more information or to register for the Odyssey Series, call Odyssey at 410-516-4842.

January 21.

Wednesday, October 18

ON CAMPUS

12:00-1:00 p.m. 125 Years Compressed into One, a lecture by Mame Warren. Help kick off the 125th Anniversary celebration of JHU and enjoy free food and highlights from Hopkins' past and present. Copies of the book will be available at a special price. FREE and presented by the Office of Special Events, the event will be in Shriver Hall. For more information, call 410-516-7157 or e-mail specialevents@jhu.edu.

4:00 p.m. Interviews That Get Results. Part of the CPD's interview training program in Arellano Theater.

8:00 p.m. Sneak preview of Puddle Cruiser in Shriver Hall.

OFF CAMPUS

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Ongoing Attractions

View Point. Keeping teachers on the cutting edge at the Contemporary Museum. A presentation on the art of education for teachers, students and anyone in the art of communicating to ignorant people. Runs through October 20.

Written by the award-winning Jim Leonard, Jr., **And They Dance Real Slow in Jackson** has been performed at the Kennedy Center and off-Broadway and is now showing at Cedar Lane Unitarian Church. Runs through October 22.

Violet, a young Carolinian woman struggles to overcome the scars in her life—both inward and outward. At the AXIS Theatre. Runs through October 22.

Grace & Glorie, a touching comedy drama about Grace & Glorie performed on Friday, Saturday and Sunday by Vagabond Players, Inc., 410-563-9135. Runs through October 22.

Patrick M. Craig: Selections from the Studio 1975-2000. Chronicle a career in abstract painting at the Montpelier Cultural Arts Center. Runs through October 27.

Song of Hometown: Paintings by Chu Hung. Drown in the colors at the Asian Arts and Culture Center Gallery at Towson University. Runs through October 27.

Accounts of Here and There. Grab a latte, kick back and look at all the places you'd like to see someday at One World Cafe. Runs through October 28.

The Montpelier Cultural Arts Center displays the **mixed-media work** of Patrick Craig, Susanne McDougall Carmack, Susan Howard and Carolyn Dutky Romano. Runs through October 28.

Envisage: Global Communion of Sam Holmes and Friends Look across the African Diaspora. University Union Gallery, Towson University. Runs through October 28.

Miniature Show. Don't forget to bring your magnifying glass to the Art Gallery of Fells Point. For more information, call 410-327-1272. Runs through October 29.

Sculpture at Evergreen, the large-scale, site-responsive, outdoor exhibit features ten sculptors selected out of 130 artists, Evergreen House. For more information, call 410-516-0341. Runs through October 31.

Keeper Encounters, meet animal keepers, enjoy behind-the-scenes stories about rhinos, zebras, leopards, hippos, elephants and more, daily Baltimore Zoo, 410-366-LION. 3 p.m. Runs through October.

Late Nite Catechism. If you know your catechism, you could walk out of this play with a glow-in-the-dark rosary, at the F. Scott Black's Dinner Theatre. Runs through November 5.

The Madwoman of Chailot, a

"comic fantasy" set in the 1940s. The show echoes themes associated with the Nazi occupation of France, at the Olney Theatre Center for the Arts. Runs through November 12.

Love Letters, 32 different Baltimore personalities deliver their own interpretation of this poignant and moving production of correspondence over the years. Friday, Saturday and Sunday evenings at Spotlighter's Theatre. For more information, call 410-752-1225. Runs through November 15.

Late Harvests: A Cinematic Exploration of Aging. View classic films in a new light at the Mountcastle Auditorium. Runs through November 16.

John Dos Passos: An Architect of History. An exhibit based on the collection of Irene and Richard Frary in the George Peabody Library. Runs through November.

Tracie Taylor. Question reality at the Steven Scott Gallery. Runs through December 2.

Power and Paper: Margaret Bourke-White, Modernity and the Documentary Mode. Photographs that capture life in a paper company town in Canada in the 1930s, on display at the Albin O. Kuhn Library Gallery at UMBC. Runs through December 9.

James Welling: Photographs 1974-1999, known for his series that focused on details of 19th-century architect H.H. Richardson's massive buildings, crumbling Midwestern train yards and the inner workings of lace factories, Baltimore Museum of Art, 410-396-6310. Runs through December 10.

Noble Dreams Wicked Pleasures: Orientalism in America, 1870-1930 sponsored by Arthur Anderson LLP and Guilford Pharmaceuticals at the Walters Art Gallery. \$7 for adults, \$5 for senior citizens, college students and young adults (18-25) \$3 for children 6-17 and free for children under 6 and museum members. No advance purchase necessary. Runs through December 10.

It Was a Dark and Stormy Night at the Walters Art Gallery. In the mid- and late 1800s, Kabuki plays, and the prints that they inspired, were not only full of gore and mayhem, but also characterized by traditional Japanese beliefs about ghosts and magical powers. Runs through December 31.

Body Odyssey The museum's newest interactive exhibit offers families the opportunity to scientific and, to a kid's delight, sometimes unsavory aspects of the human body. Port Discovery. Runs through December 31.

Snort and Wart Attractive? No. Interesting? Yes. See these captivating beasts frolic at the Baltimore Zoo. Unlike those silly-ass Chinese pandas, these two won't die on you. Runs through December 31.

The Illuminated Brain, look into the human brain with this 20-minute film presented at Lightspeed's Laser Theater and learn while viewing Maryland Science Center, 410-685-5225. Runs through December.

Graduating to Greatness at Milton S. Eisenhower Library on A-Level. Runs through December.

Art for the Presidents. The White House is more than a collection of striped drapes and mahogany. In fact, it is often redone to create just the right political backdrop for a president. See what all the fuss is about at the Baltimore Museum of Art. Runs through January 7.

Noble Dreams, Wicked Pleasures: Orientalism in America, 1870-1930 Though knowledge of the Orient was increasing at the time, turn of the century America retained a romantic, fanciful image of the East, part Biblical tradition, part Arabian Nights. The Walters Art Gallery. Runs through January 7.

Climb to the Top of the World Observation Level for a view of **innovative works by female artists**. World Trade Center, Baltimore. Runs through January 7.

Baltimore Series presents a series of **oil and charcoal drawings by Nathan Japel**. Gormley Gallery Designing. Runs through January 7.

A collaborative exhibit of **Book Arts in the Age of Durer** held at the Baltimore Museum of Art. Runs from October 15 through January 21.

Villa Spelman and its Program in the Sheridan Library. Runs through January, 2001.

Racing Style: The Woodlawn Vase and the Preakness Stakes, displays photographs, a print and paintings

honoring the history of horse racing in Maryland, as well as the silver trophy presented annually to the Preakness Stakes winner, Maryland Historical Society, 410-685-3750. Runs through May, 2001.

Baltimore's Farmers Market, a bounty of fresh fruits, vegetables, breads, smoked meats, cheeses, crafts, and more fill the state's largest producers-only market. Underneath the Jones Falls Expressway at Holliday & Saratoga Streets, 410-837-4636 or 800-282-6632. Sundays, 8 a.m. until sellout.

Designing Artful Problems with Real World Applications. Students in grades K-12 display original designs for consumer products. A complementary exhibit of college students' and design professionals' works runs as well at the Howard County Center for the Arts.

Into the Woods. This interesting musical twist on some of our most beloved fairy tales is showing at the Cockpit in Court Theatre.

Delve into the sun's super-hot interior and investigate sunspots, flares and prominences of the sun's surface. **Raging Sun** is at the Maryland Science Center in the IMAX theater.

Tchotchkes! Treasures of the Family Museum Jewish Kitsch. Pop culture continues to hold its own among "high-brow" art at the Jewish Museum of Maryland.

The Rainmaker. A comedy about one family's journey to dreams fulfilled at the Cockpit in Court Theatre.

The Ugly Duckling. Just in case you're socially dysfunctional and don't know it, St. Timothy's School will tell you the plot line.

West Side Story. The landmark, 1957 musical plays at the Olney Theatre Center for the Arts.

Campus Notes are provided free of charge as a service to JHU-affiliated campus groups. Please submit a brief paragraph to us by Tuesday night at 5:00 p.m. by electronic mail (News.Letter@jhu.edu) or by dropping off a copy at our offices at the corner of Art Museum Drive and Charles Street.

WAIT UNTIL YOUR MOM FINDS OUT

By CHUNG LEE



I'm no psychology major, but this screams "separation anxiety." Time to give mom a call, methinks.

CINEMA

Beautiful, Towson Commons
Bring It On, Towson Commons
Dancer in the Dark, Charles
Digimon: The Movie, Towson Commons
Get Carter, Towson Commons
Meet the Parents, Towson Commons
Remember the Titans, Towson Commons
Saving Grace, Rotunda
Sex: The Annabel Chong Story, Charles
The Exorcist, Towson Commons

The Tao of Steve, Charles
The Tic Code, Charles
Time Regained, Charles
Urban Legends: Final Cut, Towson Commons
Woman on Top, Charles
Wonderland, Rotunda

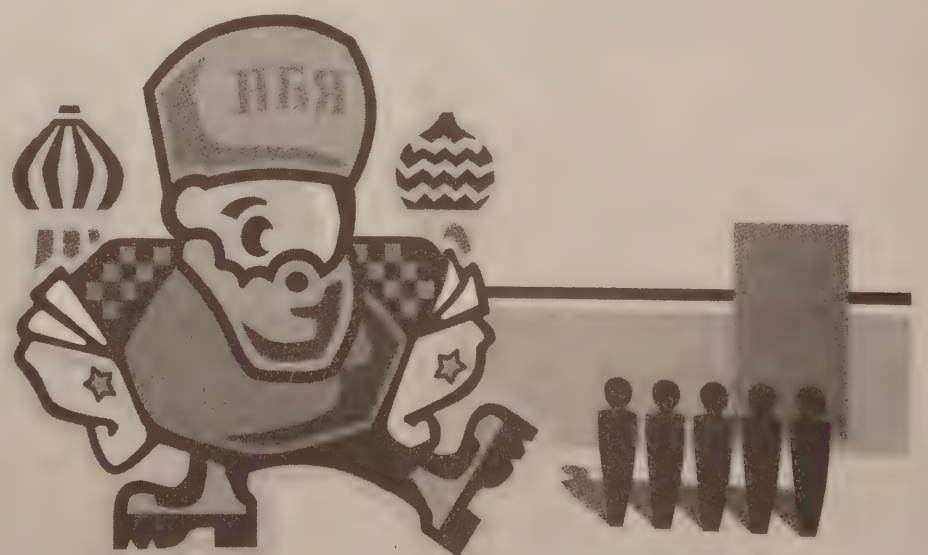
For Showtimes Call: Charles - 410-727-3456;
 Towson Commons - 410-825-5233; Loews Theaters Rotunda Twin - 410-235-1800



COURTESY OF WARNER BROS.

Linda Blair, Max Von Sydow and Jason Miller in The Exorcist. "It's an excellent day for an exorcism."

Another valuable lesson learned from Hollywood: **14** ⁷⁴



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Log on for original episodic shows, interactive entertainment, and the best of college radio created by college students with help from people like John Leguizamo (actor, *Summer of Sam*), Doug Liman (director, *Swingers* and *Go*), and Amy Heckerling (director, *Clueless*). Because while it's fun making cynical comments about entertainment clichés, it's more fun to see what students are actually doing about it.


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CARTOONS, ETC.

Horoscope


your




ARIES: (MARCH 21-APRIL 19)
Prepare for failure. Well, actually, why prepare when you're dumb and screwed anyway? Put your beer goggles on and party on!




TAURUS: (APRIL 20-MAY 20)
For once in your life, you should do what you want. Stop living out of obligation. You're not cool, anyway, so get over yourself.



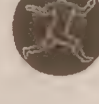
GEMINI: (MAY 21-JUNE 20)
Mid-year blues always hit about now. It sucks. But that makes it the perfect time to get freaky. Get Halloween celebrations started early.




CANCER: (JUNE 21-JULY 22)
Terms like "failure" and "group leader" shouldn't faze you. After all you'll change that. And you won't be a failure in life like some people.




LEO: (JULY 23-AUGUST 22)
By the end of the week, your life will have taken an unbelievable turn. A major change is in your future today. But it's kind of cool, too.




VIRGO: (AUGUST 23-SEPTEMBER 22)
Playing with your fart biscuits is fucking gross. You pass them around like it's your job. I hope you shit your pants, sicko.




LIBRA: (SEPTEMBER 23 - OCTOBER 22)
Beirut is a safer place to be than Israel. Go figure. You've always felt at home there, anyway. You belong behind bars. Many, many bars. That's a lot of drinking.




SCORPIO: (OCTOBER 23 - NOVEMBER 21)
And it'll all be OK. Everything will change today, and it will work out just the way you want it, which is the most important thing. Show off your new happiness.




SAGITTARIUS: (NOVEMBER 22 - DEC. 21)
Drinking during a test might disturb your professor a little bit. But maybe not if you offer him a beer, too. Try it. You might not fail the class then.



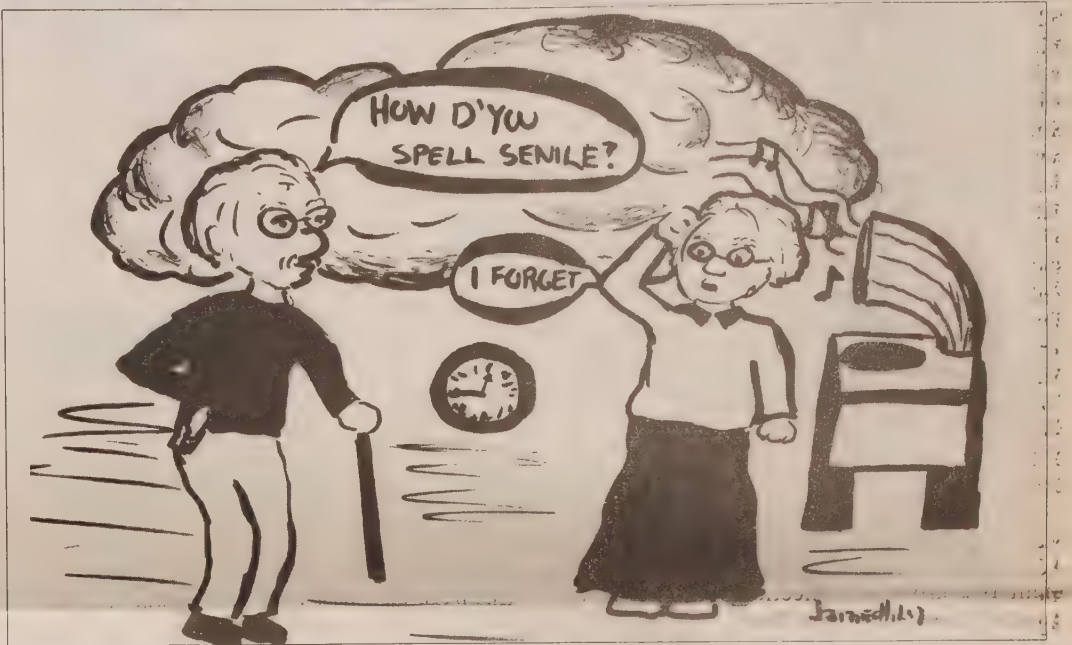
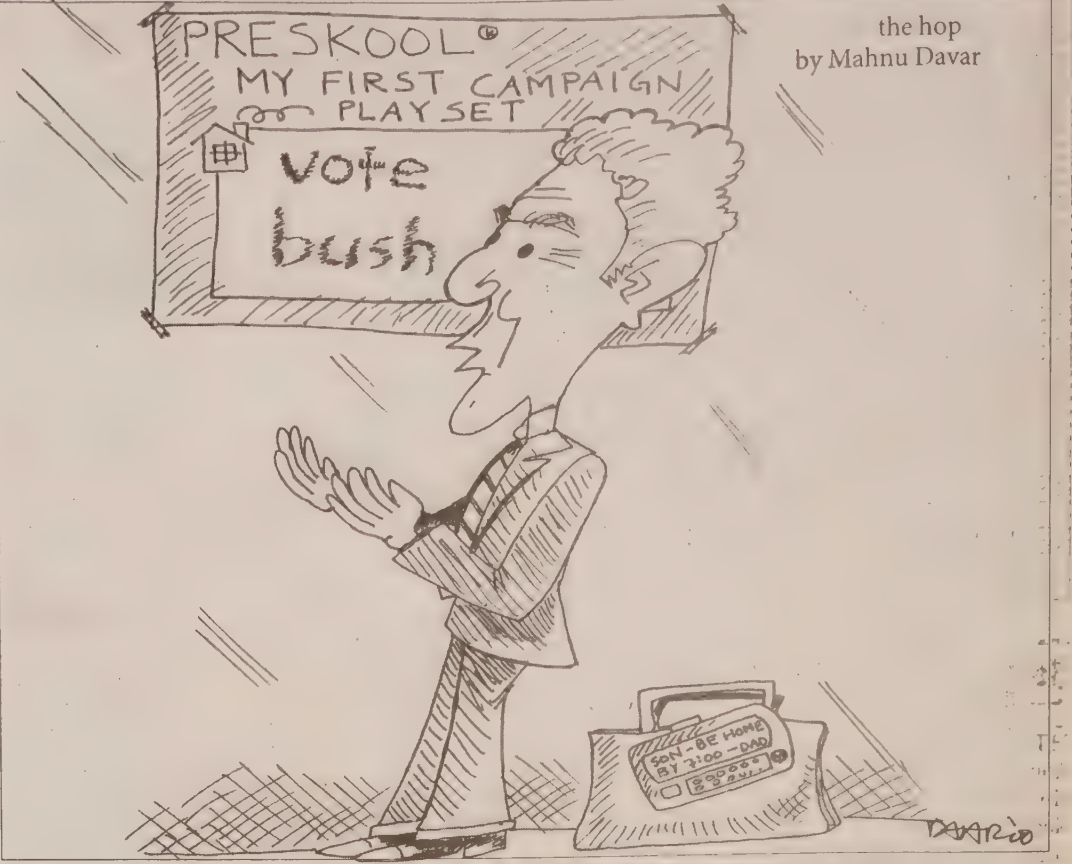
CAPRICORN: (DEC. 23 - JANUARY 19)
Mad about the way the people who live near your apartment park? It sucks, I know. Use parking cones to save a place. That's always a good time.



AQUARIUS: (JANUARY 20 - FEBRUARY 18)
Dog-eat-dog is kind of a gross image. But that makes it highly marketable. Dog fighting. That's really cool. You could make a killing. Ha, that's funny. Killing.



PISCES: (FEBRUARY 19 - MARCH 20)
Twenty/twenty vision would show you your misguided taste for declaring hotness in members of the opposite sex. Maybe you've got ice in your brain.



First goes the memory, then...

KIMNIES
FIRST DRAFT

This summer I really started feeling like an old man. A baffling transmogrification into a crusty, grumpy, muttering old coot. You know the type. A fine specimen can be observed at the security desk on M-Level late at night, or patrolling the lower levels commanding students' exodus. In my case, the first indicator came one Friday evening when I sat alone in the apartment, feet up in the recliner, beer in left hand, plate of "dinner" (StoveTop) in the right, in front of the TV. Lift beer, gulp, lo wer beer. Belch. Lift fork, spill stuffing, curse. Belch.

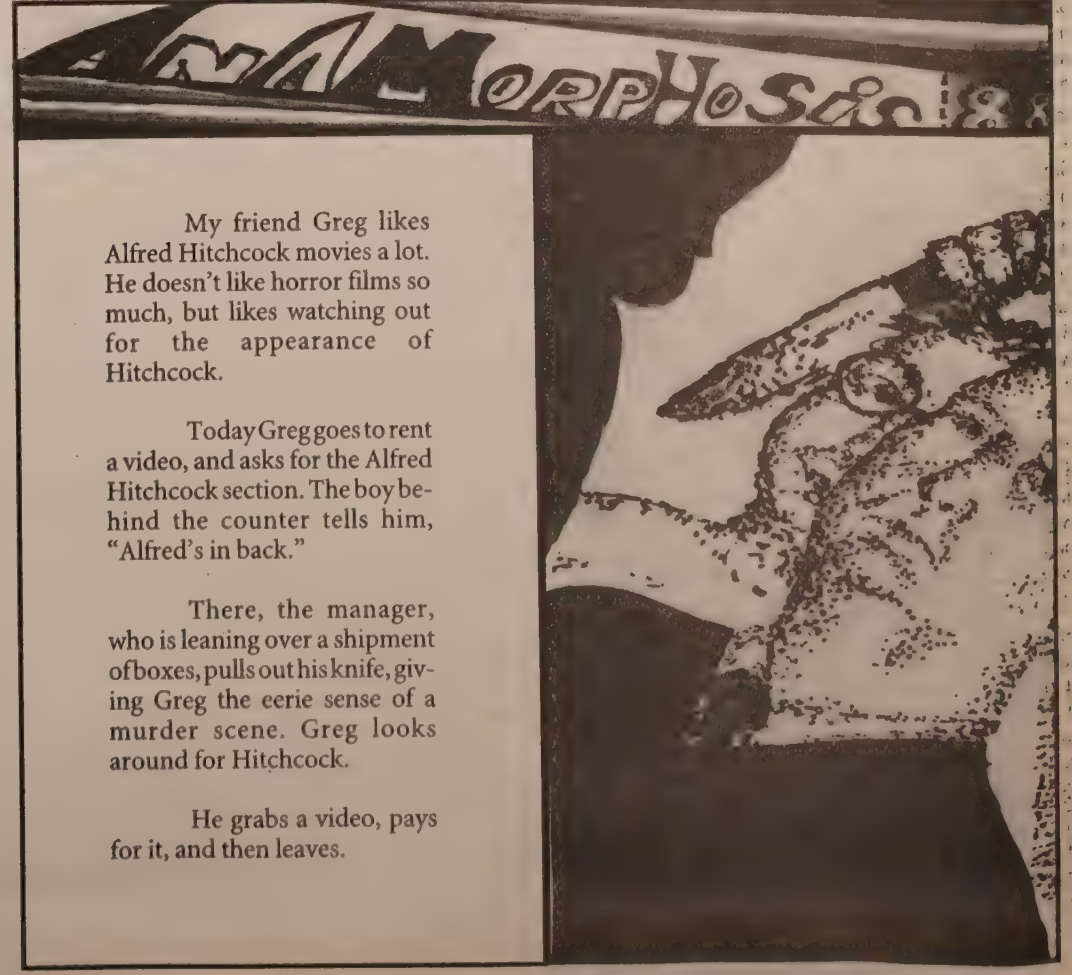
Then the phone rang, which sent me grumbling and belching my way across the room, dropping globs of spilled stuffing on my way. "Baaaaaah. Nobody loves me until I'm busy, then ring ring ring. Hmph!...[pick up the phone]...Oh! [overly saccharine] Hey, Daddy!"

After this, I resolved to get a life. But then I asked, "What do all these teenyboppers mean by this 'I need a life' garbage?" That's all I hear nowadays! Hmph. Life! They need to get a good hard job. That's what. I work hard, and by God I'm gonna relax when I get home! Lift beer, gulp, lower beer. Belch.

They say that the first thing to go is the memory. I think that's what they say, anyway. I'll have to do a PubMed search and see what the literature says, probably. But I do know that in my case, things are getting a little weird. I forget the strangest things—like, where my cubicle is at work, multiplication tables, the fact that my socks should match, and what the saying "wet birds don't fly at night," means. My Dad says it all the time, and at one point I understood. Everything's a doggone jumble.

The most telltale and frightening omen comes at work while I'm listening to the radio. I listen to the webcast of the classic rock station and always think, "Gee whillickers, technology's amazing!" Then they play Bruce Springsteen, Guns 'N' Roses, and Tom Petty, and I start to squirm. Classic—synonymous with antique—butt rock and the Boss are antique, holy mackerel. Next thing I know, I'll be talking about "Back in the wai days, when ol' Bush was president, boy, that Say-damm Hoosayn was makin' that fuss over there, yeah, I remember. Those were some rough times." I'll be sitting on the couch, in my slippers, listening to Dave Matthews playing quietly on my Winamp, which the kids will say is outdated, but the music just doesn't sound right on those newfangled contraptions!

Wait, I'm doing that now, actually. Dang. I lost my train of thought. Nap time.



Cryptoquotes: One letter simply stands for another. Each week the code letters are different.

VYPKMGS VN X GVL, X

OVVH MK ICVOXOBR

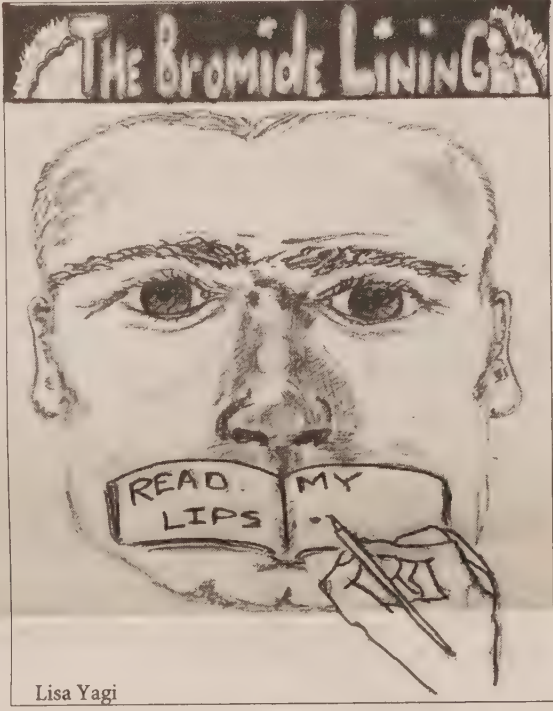
ZXA'K OSKP NCMSAG, XAG

MAKMGS VN X GVL, MP'K

PVV GXCH PV CSXG.

-LCVYFJV MXCQ

"The wisdom of the wise, and the experience of ages, may be preserved by quotations." — Disraeli



Things That Can Fly

'It's a bird! No, it's a monkey from the Wizard of Oz!'

C	I	A	S	N	U	D	W	O	D	E	R	W	O	M	A	N
A	B	S	E	O	F	L	E	L	R	V	T	S	Y	I	W	S
S	R	E	T	P	O	C	I	L	E	H	H	A	E	T	R	T
E	A	I	O	S	S	E	D	E	H	O	L	C	S	O	G	E
A	M	T	N	D	I	B	Y	B	B	T	T	I	E	S	O	P
E	A	H	N	D	E	C	K	R	I	D	L	B	I	E	N	R
B	A	I	R	P	L	A	N	E	S	S	T	O	L	I	P	A
A	B	I	L	T	B	A	A	K	T	E	P	G	F	L	R	C
S	F	A	E	A	R	R	M	N	S	S	O	L	C	F	R	C
E	U	S	T	D	L	E	R	I	R	U	E	V	L	R	H	I
B	D	L	T	M	N	S	E	T	N	G	D	H	Y	E	H	G
A	E	E	M	E	A	O	P	O	S	O	Y	P	C	T	A	A
L	Q	G	Y	K	V	N	U	L	S	T	O	E	B	T	U	M
L	E	N	H	R	V	A	S	V	R	Y	A	L	T	U	I	A
S	L	A	T	C	A	D	O	R	E	T	P	N	L	B	I	W
M	U	N	R	N	S	N	I	P	P	O	P	Y	R	A	M	C
Z	S	T	E	L	B	I	N	D	O	G	F	O	O	D	B	L

- WORDS TO FIND:
- | | | |
|---------------|--------------|------------------|
| Airplanes | Butterflies | (Helium) Balloon |
| Tinkerbell | Superman | UFOs |
| Mary Poppins | Batman | Baseballs |
| Helicopters | Pterodactyls | Time |
| Witches | Wonder Woman | |
| Magic Carpets | Angels | Bonus word: |
| Birdie | Pilots | Flies |

CLASSIFIEDS

CLASSIFIEDS INFORMATION

Classified advertising is offered free of charge to students, faculty, staff, and affiliates of the Johns Hopkins University and Medical Institutions. All free classifieds must include name, phone, and Hopkins affiliation. Free classifieds will continue to run each week as space allows or until otherwise notified. Limit 50 words. Longer ads may be edited to 50 words at our discretion.

For local advertisers, classifieds are charged at 25 cents per word while for national advertisers, classifieds cost 50 cents per word. The *News-Letter* requires prepayment for all word classified advertising. Display Classifieds are priced at \$8.00 per column inch. A Display Classified consists of more than 50 words of text, a boxed ad, or any classified requiring additional typesetting.

All classified advertisements are due by 5 p.m. on the Tuesday prior to the edition in which the ad is to run. Ads may be submitted in writing in the following ways:

The Johns Hopkins News-Letter
Shriver Suite 6
3400 N. Charles Street
Baltimore, MD 21218

Business: 410-516-4228
Fax: 410-516-6565
e-mail: News.Letter@jhu.edu
<http://newsletter.jhu.edu>

Help Wanted

HTML Programmer (flexible hours). Lombard Securities, a national retail securities broker/dealer headquartered in Baltimore, is looking for a person with HTML programming skills to administer changes/additions to our website. Familiarity with some developer tools is preferable. The position is part-time initially (just several hours a week, and a student schedule may be accommodated), and offers the possibility of full-time employment in June, 2001. Our offices are located in Fell's Point on the Johns Hopkins Shuttle route. Please send us a letter, including your phone number, and tell us about yourself. Lombard Securities Incorporated 1820 Lancaster St. Baltimore, MD 21231. 410-342-1300 or 800-755-2144, 410-732-0303 (fax).

Make-\$10.00 PER HOUR PLUS!!! ACCESS Receivables Management is a growing Collection Agency located on Joppa Road next to the Towson Towne Center Mall. We are currently looking for several individuals to work part-time in our call center. Applicants must have good communication skills, enjoy speaking on the phone and possess a high energy level. No previous experience necessary - we will train. Morning and evening hours available. Successful candidates will also qualify for monthly bonuses based on performance. Call Tom Gillespie at 410-494-1751 or e-mail a list of your qualifications to tgillespie@access-receivables.com

Computer, Internet Persons wanted. Work at home around your present schedule. Training provided. Free information at www.cashbiznow.com or call 800-850-1113

Are You Connected? Internet Users Needed \$300-\$700/wk www.incredibleincomefromhome.com

Looking for pet sitter for Husky Shepherd Mix female dog, 6 yrs old in Charles Village. Please call 410-662-4138 or send e-mail to: khpkh@hotmail.com for more details.

Spring Break 2001! Cancun & Bahamas. Eat, drink, travel, for free, wanted campus reps! Call USA Spring Break, toll free (877)460.6077, for trip information and rates. 25 Continuous Years of Student Travel! www.usaspringbreak.com

Love GREAT java? Your favorite authentic espresso bars, Cafe Q and The Buzz seek overachievers who want to learn the art of espresso bartending! Must be sharp, high energy with the ability to multi-task. Please be detail-oriented and proactive. Great pay, perks, and a FUN environment. E-mail: ashley@espressouniverse.com or call 410-902-0711

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Merchandise Market

Acer Laptop for sale! Pentium 2-300 mhz 64RAM, 6 MB HD 15.1" TFT display. Floppy and CD-ROM Drives 56K Modem 2 PCMCIA slots open, IR and USB Ports Only one year old and like new. Selling after upgrade. Asking \$1100, but negotiable. Contact Neil at 410-662-8624 or nhb@ju.edu

Technics Digital/DTS home theater receiver/w remote control. 3 video/4 audio inputs. 500W amplify. 7 month old. excellent condition. \$220/obo. 4106627916. rfl25@hotmail.com.

SAVE 50%+ on Inkjet cartridges. Visit <http://www.circsedad.com>

Complete bed for sale head board foot board. Serta mattress and box springs still in plastic was \$299, sells for two hundred. Contact 305 West 31 St. or call 410-243-2703.

Ikea twin size mattress with black metal frame, 1 year old, excellent condition. \$150. 410-366-6511, 410-243-9845, or jmm1@jhu.edu

Automotive

96 VW Passatt 40K mi, \$14,500 power everything, great shape, black w/beige interior, sunroof, portable cd player, and possible remainder of warranty contact 410-961-9620 or ranthony2001@ae.jhu.edu

'91 Toyota Tercel, 152K miles, great car, will last forever with some TLC. Needs some work. AS IS...\$2500. 410-563-8916.

Roommate Wanted

JHU Grad seeks M/F for 2BR/1BA. 268+ 1/2 utils. (410)467-6588. Starts immediately.

Friendly quiet considerate animal-loving JHU prof/F seeking roommate w/ sim. qualities. Hoping to find & share 2BR apt/twnhs. outside city by Nov 1 ideally. Looking at Ellicott City/Catonsville, Owings Mills area. Own very sweet, well-trained F dog. If interested, call 410-889-4244, MB2 Laurel

Non-smoker housemate wanted for spacious 3-bed townhouse on Cresmont Ave, less than 1 minute walk from JHU Homewood campus. Very safe neighborhood, permit parking. House includes washer/dryer, dishwasher, microwave, TV/VCR/DVD, DSL internet access, 1 and 1/2 bath. Rent \$410/month incl. ALL utilities. Please call Brian (410) 235-8960 or e-mail bcoreilly@charm.net.

Available Homes

HAMPDEN - 3-BR-townhouse, newly remodeled. Quiet, walking distance to campus, 2 min. to restaurants and shops on 36th Street. CAC, hardwood floors, new and spacious kitchen. Rent \$875/month, available 01/01. Call 410-889-0409 or e-mail u.eberle@mdo.net

For Rent/Hampden. Efficiency in Row House month-to-month. all utilities included w/d private entrance, porch, full bath + kitchen appliances. Seeking quiet non-smoker responsible - NO PETS please. \$535+ security \$535. Avail immediately! Leave message, 410-235-0102.

Spacious 1 bdrm apt, walking distance to campus. First floor with back yard 3205 Guilford Ave. \$445 includes heat and hot water Contact Pete at 301-902-4394

Canton area; zoned for two apartments, live in one/rent other. Great Investment! Low 90's. MUST SEE! 410-536-8916 after 5:30.

Apartments for rent: Canton area- Elliott Street, VERY CLEAN! One upstairs, one down, close to the action! 410-563-8916

Miscellaneous

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Spring Break! Deluxe Hotels, Reliable Air, Free Food, Drinks and Parties! Cancun, Jamaica, Bahamas, Mazatlan & Florida. Travel Free and Earn Cash! Do it on the Web! Go to StudentCity.com or call 1-800-293-1443 for info.

Mexico/Caribbean or Central America \$199 r.t. Europe \$169 o.w. Other world wide destinations cheap. ONLY TERRORISTS GET YOU THERE CHEAPER! Book tickets online www.airtech.com or 212-219-7000.

Spend Intercession 2001 with a small group of JHU students in Florence, Italy, Renaissance Art in Florence (010.306; 3 credits). All UG eligible to apply; admission preference to students who have already taken Art History courses at JHU or take fall course 010.339. APPLY NOW. Pick up applications in History of Art Dept., Villa Spelman. Ofc., 268 Mergenthaler (x5133).

Student Employment

For current Student Job listings, check out the Student Job webpage at www.jhu.edu/~stujob, or call the Student Employment Office at 516-5411. Offices are located on the lower level of Merryman Hall

EXPOSURE

By NATALYA MINKOVSKY



This is News-Letter.
join, x6000
news.letter@jhu.edu

THE URBAN LEGENDSQUIZ

Sponsored by **Eddie's Liquors**
(3109 St. Paul St., 243-0221)
and **Eddie's Market**
(3117 St. Paul St., 889-1558).
Win a case of beer and
\$10 worth of munchies. Must be 21
years old, redeem within 30 days.

A couple vacationing in Mexico brings home a Mexican Hairless Chihuahua as a present for their son, only to discover that their 'pet' is a rabid sewer rat.

After deciding to eat their fried chicken in the darkened parking lot, a boy and girl find that their food tastes funny. When the boy turns on the car light, they find a long, scaly rat tail trailing from the girl's piece of chicken.

A person shares a drink with a mysterious stranger and wakes up the next morning, minus a kidney, in a bathtub of ice.

What do the above have in common? They make up the strange and twisted history that is the QM's past. No, just kidding. They are all Urban Legends. What is an Urban Legend, you ask? Basically, modern folklore; an Urban Legend is a story — sometimes humorous, sometimes scary, often really weird — that pops up mysteriously and in various forms. Usually, Urban Legends are false (like the one about the charred scuba diver found in a tree), but sometimes they are true (like the one about the 30-foot high wave of molasses that swept through the streets of Boston, killing 21 and injuring 150. Really.) Urban Legends can range from merely questionable (John Dillinger's penis is on display in the Smithsonian) to downright bizarre (a couple is hit by lightening while having sex outside; the rubber condom melts and fuses them together, and then a marauding bear eats the girl). They can be completely false yet taken as fact (Walt Disney had his head cryogenically frozen), or they can be completely true but hard to believe (Disney produced an animated movie called *The Story of Menstruation*).

If the QM was a high-minded sort of person, she would claim that this week's quiz was intended to dispel some of the myths that have worked their way into our sociological conscious in order to bring about a higher order of truth. Luckily, the QM is not high-minded. She likes Urban Legends because they are weird and gross and funny and interesting, and she hopes that you will find this week's quiz, The Urban Legends Quiz, to be weird and gross and funny and interesting too.

Get your answers in by 5:00 p.m. on Tuesday. You can bring them in to the office, email them to news.letter@jhu.edu, or fill out the quiz online (at <http://newsletter.jhu.edu>). The winner gets a free case of beer or other beverage as well as \$10 worth of goodies from our sponsors, Eddie's Market and Eddie's Liquors on the 3100 block of St. Paul.

1. Recently released to a theater near you, yet another film attempting to cash in on the teen-horror genre, only this one is [begin scary, threatening voice] tragically... too... late. [end scary, threatening voice]. *Urban Legends: The Final Cut* is the sequel to *Urban Legends*, a largely uninspired movie about (you guessed it) Urban Legends. One of the stars of this sequel is a former teen heart-throb. His role as the older, stupid brother on TV's "Blossom" won him a million screaming pre-pubescent fans and a reputation as the guy who plays stupid characters. In an effort to make himself appear less stupid, he took a serious role in this slasher sequel (which strikes the QM as a rather stupid move in and of itself). He recently changed his first name to Joseph.

What was his name during the 'Blossom' days?

2. Much scarier than the *Urban Legends* movies is *Candyman*. *Candyman* scared the pants off the QM the first time she saw it, what with the dead guy and the bloody meat hook and the apparitions in the mirror and all. The film's pretense (for the uninitiated) is that a graduate student at the University of Illinois is researching urban legends for a thesis paper when she stumbles upon the legend of the Candyman, a very scary guy who haunts a Chicagoland ghetto. When the graduate student doesn't believe that Candyman exists, he starts killing off her friends and loved ones, murders for which, logically, she is blamed.

The movie *Candyman* was based on "The Forbidden," a short story by what horrific author?

3. One of the QM's friend's parents' friends thinks he's a glass of orange

juice. Whenever anyone jostles this unfortunate fellow, he fears that he is going to "spill," and when his friends are feeling mean, they chase after him with straws. He hasn't always considered himself a tall drink of citrus — it was only after a night of drugs and alternative realities. Of course, the QM doesn't believe this Urban Legend, but her friend insists.

What is the drug that supposedly has the power to convince people that they have turned into breakfast beverages?



4. The drug in question three is not only responsible for turning people into various food products, but also causes people to prepare food products from various, non-food product things. One famous Urban Legend tells the tale of a babysitter who has taken this certain, mind-bending drug.

What happy surprise was awaiting the parents when they got home for the evening?

5. There are Urban Legends that everybody knows, and then there are some that interest only a small segment of the population. There are several Urban Legends about Johns Hopkins, which, while somewhat interesting to the students and faculty, rank only slightly higher than an afternoon of dust-ball lore on the interest scales of the general population. But, since we are at Hopkins, the QM feels it necessary to pad the Urban Legends Quiz with a few questions about Hopkins' own Urban Legends.

That said: Everyone knows what will happen if you step on the gold seal in the front of Gilman Hall, but how many people know what it says?

6. One of the creepiest things about the Homewood campus (aside from the overwhelming numbers of pre-meds) is the fact that the remains of an actual person reside in one of the buildings. Namely, the ashes of Ira Remsen reside in Remsen Hall. While the QM concedes that it is not as creepy as if it was the mummified body of Ira Remsen, she still thinks it odd that someone would want to have their ashes locked in a vault, rather than, say, mixed in with Wolman's powdered mashed potatoes on Thanksgiving (which is really a better way to stay connected to the student population).

In any case — what will happen if Ira Remsen's are removed?

7. The origin of one of the QM's favorite words is clouded by the untruth of an Urban Legend. Who hasn't heard that "fuck" started out as an acronym? In reality, "fuck" probably comes from similar sounding words in various Germanic languages [Middle Dutch, fokken = "to thrust, copulate with" or Norwegian dialect, fukka = "to copulate"].

What acronym do people often say gave rise to the word? The QM knows of two — one gets you a right answer, two gets you a bonus.

8. This is one of the most heavily disputed Urban Legends. Millions claim it happened, but Bob Eubanks has offered \$10,000 to anyone who can come up with proof, and so far no one has claimed the prize. In any case: Picture it. "The Newlywed Game," in a time before Howard Stern and Jerry Springer. The gist of the game is that Bob Eubanks (the host) separately questions a new husband and a new wife, and, if the couples' answers match, they win fabulous prizes. One of Bob Eubanks' favorite questions was "Where is the wildest place you've ever made whoopee?" In this much disputed case, the man comes up with something close to normal ("In the back of the car," for example). The wife's answer is a little more off-color.

What does she think is the wildest place they have ever done it?

9. According to Urban Legend, what language almost became the official language of the United States, and missed being voted in by only one vote?

10. "Please put your name at the bottom of this e-mail and forward it to as many people as possible. Little Tommy, who was born without skin, desperately needs to move out of the Dust Bowl, but his family is too poor. He spends

his days wrapped in Saranwrap and will soon die unless we come to his rescue. Bill Gates and Harrison Ford both said that if this petition gets 100,000,000 signatures, they will pay for Little Tommy's skin transplant. If you don't forward this petition, your computer will be attacked by a virus, the government will start charging five cents per e-mail transaction, and you won't have sex with anyone but your right hand for five years." The Internet has been one of the biggest propagators of Urban Legends, because anyone with an e-mail account and an IQ of less than 100 can pass a forward such as this onto hundreds of people with the mere click of a button.

What are e-mails like this called (other than really annoying)?

11. Baltimore is often unfavorably compared to New York City, but there is one thing you have to give Charm City credit for: The only dangerous thing floating around in its sewers is sewage. Back in the day when people were stupid, it became in vogue for stylish New Yorkers to import certain reptilian pets from the Florida Everglades. When these baby reptiles passed out of the "small and cute" phase and into the "sever your limbs in one bite" phase, they were flushed into the sewers, where they grew into huge, mutant versions of their Florida cousins.

What kind of reptiles are rumored to lurk in the NYC sewers?

Bonus: What is so unusual about these reptiles, other than the fact that they are huge, and mutant, and living in the sewers of America's biggest metropolis?

12. There are a lot of Urban Legends about Coca-Cola: That it is an effective spermicide; that a tooth left overnight in a bottle of Coca-Cola will dissolve; that Coca-Cola used to contain cocaine; that Coca-Cola used to be green; that combining Coca-Cola with aspirin will get you high; the list goes on and on (and on and on).

Of the five urban legends listed above, which one is actually true?

13. Little Mikey, the vaguely stupid looking child whose likeness graced a million cereal boxes, became famous by eating Life Cereal (and liking it!!!). He was later tragically killed, the Urban Legend goes, after consuming a combination of what two foods?

14. Richard Gere became famous as an actor by bedding down with a beautiful prostitute in *Pretty Woman*. He later became famous as a pervert by allegedly sticking what in his posterior?

Congratulations to Toby Stern, whose massive list of phobias garnered him the winning Quiz entry this week. Happy Coming Out Day, Tob! Stop by the Gatehouse to pick up your prize.

ANSWERS TO LAST WEEK'S QUIZ

- Diagnostic and Statistical Manual - Fourth Edition
- A psychiatrist
- As Good As It Gets
- Obsessive-compulsive disorder (OCD)
- Julianne Moore
- Crazy Bonus: Albert Fish
- Oscar Bonus: 'One Flew Over the Cuckoo's Nest' and 'It Happened One Night'
- Neil Young
- Crazy Horse
- Ken Kesey
- Schizophrenia
- | | |
|---|---|
| a | 5 |
| b | 2 |
| c | 3 |
| d | 1 |
| e | 4 |
- Syphilis
- Chinese Water Torture

EXPOSURE

BY NATALYA MINKOVSKY





THE JOHNS HOPKINS
NEWS-LETTER
DINING GUIDE **10-12-00**

Eat well or suffer the consequences

Dear readers,

The last time we wrote you a letter, it was in the Cover Letter. Remember Orientation? We didn't think so. In the intervening month or so, you have most likely been very busy with classes, work and "social activities."

You freshmen may not have noticed yet, but upperclassmen will agree that as time passes, students at Johns Hopkins go through a process of lowering their standards. An organized desk filled with fresh supplies becomes a pile of junk including dirty clothes, newspapers, stray pages of class notes and perhaps some empty soda cans. Parties in warm suburban backyards with your friends become paying for the privilege of shimmying your way down a flight of rickety stairs into a pit of 200 sweaty strangers, all drinking Beast. Mom's home cooking yields to the queasy fulfillment provided by Terrace. And don't get us started on sleep.

It doesn't have to be this way. Sure, you are broke already, but that doesn't give you an excuse to be swallowed up by the Hopkins void.

Scrounge your change, save a few dollars by not doing laundry and Xerox at 50 percent to use half the paper. Do whatever it takes to treat yourself to something nice. As this issue implies, we suggest food: You will not get carded and going out for a meal is something about which you can actually tell your parents, unlike that incident in Remsen last weekend with the goat (and you thought nobody knew).

Speaking of goat, Paolo's in the Inner Harbor has great goat cheese ravioli. How about that!

Yeah, Baltimore's crime rate is bad and almost everybody is on drugs, but that doesn't mean that you can't dress up and pretend you aren't surrounded by mile after mile of urban decay. Go ahead, splurge on some chicken tikki masala, matzoh ball soup, or osso bucco. Spending \$20 on a good meal once in a while is worth it, even if it means forgoing a haircut (you know, a mullet is a real conversation piece).

You'll come up with many excuses not to go out, like not having money, a place to go or a date to go with. Well, the *N-L* can help you out with the latter two.

We can't make you pinch pennies, get a job or blackmail your roommate, but we can recommend some nice places to eat and places to avoid. We even sorted them by cuisine. So, you now have no excuses. What, you want us to chew your food for you? That's gross, you sick freak! Of course, making the whole "eating" thing so easy for you was not that easy for us. That's why we would like to thank Photo Editor Ana Zampino for going way above and beyond the call of duty in the suspicious absence of her co-editor, S. Brendan Short for all the management and of course Chiefs Tom Gutting and Chris Langbein.

Eat, drink and be merry, for tomorrow, you have section in Bloomberg at 8 a.m.

And by the way, about the having no date thing: Many eligible and literate *N-L* staffers are currently single.

Bon Appetit,
Charles Donefer and Natalya Minkovsky
Special Issues Editors

P.S. Happy birthday Mary Ellen!



Table of Contents

PAGE	RESTAURANT
14 •	Amicci's
13 •	Bill Bateman's Bistro
17 •	Bombay Grill
12 •	Burger King
8 •	Cafe Hon
14 •	Chiparelli's
18 •	Don Pablo's
8 •	Double T Diner
6 •	Einstein Brothers' Bagels
19 •	GaGa's
9 •	Hooter's
11 •	IHOP
15 •	Kabob Hut
9 •	Louie's Café
16 •	Matsuri
12 •	The Melting Pot
19 •	Moxley's
16 •	Mughal Garden
4 •	Never on Sunday's
21 •	Niwana
15 •	One World Cafe
4 •	Papa John's
8 •	Pete's Grille
13 •	Phillip's
4 •	Pizza Deal
11 •	Rocky Run
10 •	Sascha's
6 •	Sam's Bagels
15 •	Silk Road Cafe
17 •	Tamber's
19 •	Vaccaro's

FEATURES:

- 7 • Steakhouses
- 20 • Kosher eating
- 22 • Ordering-in
- 22 • Internet ordering

A slice of NYC in Baltimore

By Charles Donefer

I am a pizza snob. Having grown up wolfing down slices of the best pizzeria pizza in America (in my opinion), I usually sneer at the provincial imitations I find outside New York City. Sure, I will eat Domino's or Papa John's when it is 1 a.m. and I am hungry, but I will not be happy about it. I was convinced, in my own smug way, that Baltimore pizza would never compare to Big Apple Fare. I have been proven wrong.

Wandering around Mount Vernon looking for a bite to eat one night, I ran across Never on Sunday, a greasy spoon joint on the corner of Charles and Read Streets. I sauntered in, ordered a slice and a coke, waiting to be disappointed by sub-par pizza as usual. It did not matter; I was hungry. Upon receipt of my slice, I was very surprised to find out that it was not too small, smelled good and the cheese did not have the unnatural yellowish hue of

NEVER ON SUNDAY

829 N. Charles St.

Phone: 410-727-7120

Price: \$1.84 per slice

Location: Mount Vernon

Hours: Mon.-Sat. 7:30-3 a.m.

carpenter's glue. The slice was fresh and hot. It was made, probably in the last hour, from fresh ingredients. It was excellent. Finally.

Never on Sunday is open until 3 a.m. on every day of the week except for, you guessed it, Sunday (when it is closed.) Aside from pizza, Never on Sunday has Greek, American and Italian specialties and serves breakfast until 11 a.m. I never had anything other than pizza here, but if it is any indicator, one would expect the other stuff to be good as well.

I usually opt for takeout, but there are tables in the back and delivery is available, provided you are somewhere between 25th Street and the Inner Harbor.



ANA ZAMPINO/NEWS-LETTER

You guessed it. They are closed on Sundays. No pizza after church for you.

Let's make a Pizza Deal

By Natalya Minkovsky

Face it, Dorothy, you are not in New York anymore. You are not going to get that great New York pizza, no matter how hard you try. Sometimes you just have to settle. (Girls, for you this often applies to more than just pizza.) It is especially hard to get a decent pizza if you do not have the time or energy to go out. Most delivery places will make you spend 20 minutes on hold, 10 more trying to order and about an hour waiting for mediocre pizza. Not Pizza Deal.

I first discovered Pizza Deal when my lactose-intolerant roommate was craving pizza late at night and every other delivery place had at least an hour wait. In the lobby of our apartment building, we found a flyer for Pizza Deal. Neither my roommate nor I had heard of this place, and the flier looked pretty sketchy. We took our chances.

Based on the phone call, the place was too good to be true. To start, we were not put on hold.

PIZZA DEAL

519 E. 25th St.

Phone: 410-889-9400

Price: \$7-\$16

Location: Somewhere near campus

Hours: Sun.-Thu. 11-1 a.m.; Fri.-Sat. 11-2 a.m.

Then, the man on the phone was courteous and accommodating. (My roommate said that he sounded excited that someone actually called.) We ordered the special, a pizza with one topping and two cans of soda for \$8.90. The choice of soda was Coke or Sprite, but when we asked for diet Coke he said he would see what he could do. He also promised that our pizza and sodas would arrive in a half-hour. Yeah, right, we thought, and settled in for a long wait.

Imagine our shock when the delivery guy arrived only twenty-five minutes later with our pizza and two diet Cokes. Now, the main reason my roommate and I were looking forward to this pizza was that it was topped with green

olives. Green olives are an unusual topping to put on pizza outside of the Middle East and Mediterranean. Most pizza joints, unless owned by someone from Israel or Greece, do not offer green olives, only black ones, which give the pizza a completely different flavor. As far as I know, Pizza Deal is the only pizza delivery place that has green olives.

(Pizza Deal's menu also covers subs, buffalo wings, pasta, salads, stromboli and a variety of side orders. They also have pick-up specials, with the small pizza costing \$3.81 and the large \$5.71.)

Maybe the pizza was not that special, but the fact that Pizza Deal was polite, quick and had green olives really made our night. Shows how pathetic our night was to start with. A few weeks later, still impressed with the service I got last time, I decided to give them another chance. Mmm...green olives...

The second time around was late on a weekend night, so I was not expecting the same service. So, when the woman who answered the phone asked me to hold for a minute, I did not expect her to get back to me anytime soon. However, a minute later she was back on the phone and apologized for the wait. She seemed far more confused than the man with whom my roommate had spoken, but still very polite. She seemed confused with the concept of putting green olives on one half of the pizza and pepperoni on the other half. When I tried to go over the order with her, she asked me if this meant that I no longer wanted the green peppers. When I asked for one Sprite and one Diet Coke, she told me that they did not have Diet Coke and never have.

Following this ordering process, I was not expecting anything to turn out well. I pretty much expected a pizza with both pepperoni and green peppers and two Sprites.

Twenty-nine minutes later, the delivery guy showed up with a pizza that was half green olives and half cheese and a Sprite and a diet Coke. There was also no garlic sauce like there had been the last time. Okay, so aside from the difficult ordering and the missing pepperoni and garlic sauce, everything went well. I will definitely give Pizza Deal another chance. Maybe next time will be more like the first. It is hard to give up on a place that has green olives and delivers in under a half-hour.

Our Papa John's is not that hot

By Steve Cocker

You can't go to JHU for long without eating Papa John's pizza. Many Hopkins students come from regions of the country where Papa John's simply does not exist, so they probably think the pizza is actually pretty good the first time they eat it.

And Papa pizza is probably passable in most circumstances. But, honestly, ask yourself: How does the local Papa John's even exist?

The place is so understaffed that the same people who make the pizza handle the money and operate the phones and computer terminals. It is too bad nobody who works there can spell unsanitary.

The wait times for delivery are shocking. Going in is even worse, if you can believe that. People can stand right in front of the counter, waiting to place an order, while the cashier is taking a personal phone call and making faces at the patrons. Rude and surly are understatements.

Arguably the most frustrating thing about Papa John's is that the

PAPA JOHN'S

347 E. 33rd Street

Phone: 410-243-7272

Price: \$8-\$12

Location: East 33rd Street

Hours: Mon.-Fri. 10-3 a.m.; Sat.-Sun. 9-3 a.m.

prices are different every time you order. One day, a large cheese pizza is \$6.99, the next \$7.99 and sometimes even \$10.49. Ridiculous.

Better still is how the "Hopkins discount" seems to be valid depending on various arbitrary indicators such as the alignment of the planets, traffic patterns on 33rd Street and whether or not Papa John and Mama John were doing the old bump and grind the night before.

Often, hold times exceed 20 minutes on the phone. And they will not take any orders from a cell phone — not even for pickup. Why? Maybe because it is obvious that they just want to be assholes and do not care at all about their customers.

CHINESE

Tony Cheng's beats cheap Chinese take out, but it'll cost you

News-Letter Staff

There are times when one more dinner special from Golden Crown won't cut it anymore. When you realize that the sesame chicken, the orange chicken and the general's chicken all taste the same and all taste like a Butterfinger. Then it's time to get out of the rut of Charles Village Chinese food and betake yourself to Mount Vernon, for there you shall find Tony Cheng's Szechuan Restaurant, and lo, you shall be satisfied.

With it's subdued lighting, elegant décor and excellent service, Tony Cheng's is perfect for an intimate night out for two, or dinner with visiting parents.

This isn't exactly the place for

a raucous dinner out with the gang, but for an excellent meal at a reasonable price in a setting that is as far from Wolman as Baltimore is from Beijing, Tony Cheng's is the way to go.

Starting with an appetizer is a must. Particularly good are the dumplings. Perfectly steamed and served in a dark ginger sauce, they tempt the palate as well as the perception, as they are presented elegantly, with scallions sprinkled over the plate. Also highly recommended is the pu-pu platter, which includes such delicacies as tempura shrimp, Chinese spare-ribs and spring rolls. The spare-ribs are served on a small table-top hibachi, allowing the diner to heat them according to individual taste.

In the case of the popular

TONY CHENG'S

801 N. Charles Street

Phone: 410-539-6666

Price: \$12-\$17

Location: Just south of campus.

Hours: Mon.-Thurs. 10:30 a.m.-10:30 p.m.; Fri.-Sat. 10:30 a.m.-11:30 p.m.; Sun. 1:30 p.m.-10 p.m.

dish in a popular cuisine, there is always the danger that so many mass-produced, bastardized versions of it will be produced that a more elegant and subtle presentation can no longer be appreciated. Case in point: The Chinese dish called General Tso's chicken, General Gao's chicken, General Cho's chicken, General Chao's chicken or any number of such variations. After dish upon dish of sweet, slightly tangy

chicken chunks from Chinese restaurants up and down the Eastern seaboard, how much more can one take? At least one, if it comes from Tony Cheng's.

The particular version of the dish served here is exceptional. The chicken pieces are not so heavily fried as to leave no meat within, the sauce is spicier, with the flavor of chiles not overpowered by the sweetness, and again, the presentation is beautiful, with chiles and caramelized orange rind sprinkled over the dish.

Another entree worth sampling is the pork in ginger sauce. Served in a sauce thicker and stronger than the dumpling sauce, the pork itself is shredded and cooked to tender perfection. It is accompanied with

large pieces of scallion, which complements the taste of the pork very well.

The service is more polite than friendly, but is excellent and fairly quick, particularly taking into account the quality of the food served. Both the check and the food were presented in a timely manner, and our water glasses were always full.

For such an excellent dining experience (and one so close to campus at that), the check will be a somewhat pleasant surprise, rather than a cause for alarm.

The prices are quite reasonable, leaving no excuse for students all across campus to rise up, cast off the shackles of Chinese food and head over to Tony Cheng's.

If you want to hit inexpensive Chinese take-out, try these joints

They're close to campus and cheap dinner specials will give you enough food for lunch tomorrow

News-Letter Staff

DING HOW

631 S. Broadway

Phone: 410-327-8888

Price: \$9-\$20

Location: Along the main strip in Fell's Point.

Hours: Sun.-Sat. 11 a.m.-10:30 p.m.

It is hard to pick out one good restaurant in the hodge-podge of eating and drinking establishments that is Fell's Point, and in the case of Ding How, it is questionable whether it is actually worthwhile.

To be perfectly fair, everything sampled was off of the appetizer menu, but these were unexceptional, particularly when one takes into account the variety of options in the area. The egg rolls are good, a little on the greasy side, but what egg roll is not?

Avoid the noodles in

sesame sauce: They are bland and so uninteresting that they were mostly left on the plate, and not even brought home. They do have some intriguing lunch specials, so give them a try.

GOLDEN CROWN

3320 Greenmount Avenue

Phone: 410-467-3213

Price: \$7.95 dinner specials

Location: Three blocks east of campus.

Hours: Mon.-Thurs. 11 a.m.-11:30 p.m.; Fri.-Sat. 11 a.m.-12:00 a.m.; Sun. 12:00 p.m.-11 p.m.

Golden Crown is essentially your standard Chinese takeout restaurant.

It offers all the Americanized Chinese favorites, from Sweet and Sour chicken to Moo Goo Gai Pan, with the traditional egg rolls and wonton soup to start you off. Golden Crown does have an advantage, though, in

the form of its dinner specials. For \$7.95, you get a choice of appetizers, a bowl of soup, an entree and rice.

The main entree is always good, but the fried dumplings as an appetizer are just to die for. Like so many Chinese places, don't worry about the soup. It's nothing special.

Still, Golden Crown is cheap and they give you a solid amount of food. Just do not go for it too often. Your arteries can only take so much. Also, be sure to tip the delivery guy well because he is just so darn polite.

ORIENT EXPRESS

3111 St. Paul Street

Phone: 410-889-0003

Price: \$6-\$8

Location: A quick walk south of campus on St. Paul.

Hours: Sun.-Thurs. 11 a.m.-10 p.m.; Fri.-Sat. 11 a.m.-11 p.m.

Orient Express is perhaps the archetypal Chinese food take-out

establishment. It is cheap, it is greasy, and it excels in the area of mediocrity.

If you dwell on these points, however, you you are neglecting the essence of Chinese take-out and the crux of the matter: Orient Express is cheap. Orient Express is close. And they use the cool white boxes. 'Nuff said.

Like Golden Crown, OE hooks you up with a sweet dinner special, but this one's only \$7.50. And you get a choice between white and fried rice!

The food is good enough. Golden Crown might be a little better, but when you're dealing with fairly crappy food, there's no use quibbling.

But, of course, the fried dumplings are an exception. There's just something about fried food that is always good.

Anyway, you can't really complain about OE's quality. Sure, the help isn't all that nice. Sure, the food could be better. But,

come on, it's right down the street. Unless you're ass is really lazy, you can just walk over and get your meal within 10 minutes.

PAUL CHEN

2426 N. Charles Street

Phone: 410-235-8744

Price: \$7-\$9

Location: Just south of campus.

Hours: Sun.-Sat. 11 a.m.-11 p.m.

Often referred to simply as "the yellow one" because of its bright golden menu, Paul Chen is actually a cut (albeit a small cut) above your average Chinese take-out restaurant. The menu is extensive. The moo shu beef is particularly good: tender and flavorful, the only complaint being that there are too few pancakes provided. For kicks, read the ecstatic review that they reprint on the back of the menu. Just do not let it get your hopes up too high. While good, Paul Chen's is certainly no Tony Cheng's.

Old Bay on bagels?

Some things were just never meant to be put on bagels

By Charles Donefer

I consider myself pretty much adapted to Maryland life. I got used to omnipresent panhandlers, weeks of nothing but rain and being called "hon" by complete strangers. However, I still can not deal with Old Bay. This local spice has consistently ruined everything I have put it on: popcorn, chips, crab cakes, French fries, you name it. I have no idea where it comes from (possibly the bay?), and I do not know what it is made of. All I know is that I hate it. Thus, I was shocked and amazed to find bagels doused with Old Bay at Sam's Bagels, the only bagel shop in Charles Village.

For bagel purists, it gets even worse. Sun-dried tomato and

SAM'S BAGELS

3121 St. Paul Street

Phone: 410-

Price: \$0.60-\$5

Location: Charles Village

Hours: Mon.-Sat. 6 a.m.-3 p.m.; Sun. 7 a.m.-3 p.m.

blueberry flavored bagels were never meant to be. Even when Sam's subdues its creative energy enough to make some traditional varieties, they screw it up. Poppies cover perhaps 98 percent of the surface area of the top of the poppy seed bagel. This is not an adornment, it is a shell. The everything bagel I had on a recent Saturday morning had the "everything" plugging completely the hole in the bagel. Ewww.

Beneath the excessive flavors,

the bagel itself is doughy, like a bagel should be, but the crust is not very crunchy at all. The best bagels are doughy inside and crunchy on the outside, creating an interesting juxtaposition of textures, which is not to be found at Sam's.

Compared to a real bagel mecca like New York's H&H Bagels, the service is friendly (translation: glacially slow).

The atmosphere at Sam's is not that bad. There are tables inside and outside and an abundance of free periodicals to read while eating your New Age Bagel. Sam's also has a variety of fancy coffee concoctions and Fresh Samantha drinks to wash down your cinnamon-raisin-sunflower seed-whatever flavor bagel.

E = M c² Bagels

By Natalya Minkovsky

There were no bagels behind the Iron Curtain. I bring that up because I am not a bagel snob. The only bagels I really know are Baltimore bagels. Yes, I know that for really good bagels you have to go to New York, but when you live in Baltimore, you work with what you have. Kosher bakeries have done great things for Baltimore's bagels, but you do not have to be Jewish to know that Pikesville has the best bagels around.

People from all over Baltimore City and County rave about Joan and Gary's Original Bagel Co. (1496 Reisterstown Rd., 410-484-9102), an independent bagel shop where anybody who knows anything about bagels goes for his or her bagel needs. But, here at Hopkins, especially without a car, we do not have the option of "independent" bagels. Our choices are limited to chains or the frozen food aisle.

If you have to go to a chain bagel place, Einstein Bros Bagels is the one. What originated as an independent Princeton, New Jersey shop ten years ago is now a national, well-respected company. But just because they went corporate does not mean that their bagels lost their flavor.

Flavor, or specifically the variety of it, is what is great about Einstein Bros Bagels. Not only do their bagels range from plain to potato to cranberry, their cream cheeses are original and delicious. With such unusual flavors as cappuccino and jalapeno salsa, the double whipped cream cheese is the best part having a bagel at Einstein Bros.

It is interesting to see what bagel/cream cheese combinations you can come up with. Honey almond cream cheese on a blue-

EINSTEIN BROS BAGELS

4535 Falls Road

Phone: 410-235-0766

Price: \$0.65-\$6

Location: Falls Road

Hours: Mon.-Sat. 6 a.m.-5 p.m.; Sun. 7 a.m.-4 p.m.

berry bagel? Sun-dried tomato and basil on cracked pepper potato? Garden veggie and lox on an asiago? Go ahead, get as weird as you want.

The Einstein Bros Bagels nearest campus is somewhat small and easy to miss, but when I went in on a Sunday morning it was very crowded. Einstein Bros smells like a good bakery should, like fresh coffee and bagels. Everything is baked daily, including specialty breads and challah. If you do not have time to sit down and smell the Melvin's Darn Good Coffee, everything is available to go. You can get a baker's dozen bagels for \$5.49, a container of flavored cream cheese for \$2.75 and even a packet of high quality smoked salmon for \$4.95. You can even take home some Darn Good coffee with you to brew later.

The woman behind the counter was somewhat brash and impatient but I had my order in under two minutes, which was impressive considering how packed it was.

So, if Sam's and Dunkin' Donuts do not float your boat and frozen Lender's bagels make you cringe, try Einstein Bros Bagels. The bagel snobs might still sneer at the slightly too-soft bagels and the bagel purists might be upset with the weird flavors, but I have yet to meet someone who hates honey almond double whipped cream cheese, or schmear, as Einstein Bros calls it.



ANA ZAMPINO/NEWS-LETTER

Sam's bagels might not compare with a bagel from NYC but at least there is a slightly smaller chance of getting shot on the way there. Oh wait. Reverse that.

BREAKFAST IS THE MOST IMPORTANT MEAL OF THE DAY

Which is why you should eat kids' cereal. It is the ultimate breakfast food. Low in fat, high in sugar. And do not forget the artificial coloring. What else could you ask for? Here is a Natalya's guide to some of the best cereals out there. (Remember, the generic equivalents are even better because they are cheaper and have more sugar!)

Froot Loops - They just keep adding the colors. It's a beautiful thing.

Cinnamon Toast Crunch - You can see cinnamon and sugar in every bite.

Frosted Flakes - Just like Corn Flakes, only covered in so much sugar that you can no longer taste the corn.

Trix - They are definitely not just for kids.

Lucky Charms - That leprechaun is really scary, but the marshmallows make up for that.

Count Chocula - Your blood will be so sweet, even vampires will be afraid of it.

Pops - They could use more sugar.

Honey Smacks - Isn't it so fitting for a Baltimore morning to start your day off with some smack?

Fruity Pebbles - You know how most cereals pretend to have some nutritional value? Well, not this one.

Cocoa Pebbles - See above. Lacks color.



ANA ZAMPINO/NEWS-LETTER

Aren't these bagels cute? Who cares? Just munch on them.

Steakhouses give you a home where meat and potatoes are still king

Vegetarians and healthy eaters have no place among cuts of thick, fatty red meat at Morton's and Ruth's Chris

I don't know why the *News-Letter* puts out the Dining Guide. What the hell use is all this talk about different foods? Steak is the only thing worth eating.

Of course, as editor-in-chief, I should have some say in these decisions. But I realize that if we only put out a Steakhouse Guide, it wouldn't be very effective. If I had my way, the Dining Guide would consist solely of this article.



TOM GUTTING
From the Gutt

We can't do that, as our Special Issues editors pointed out to me, because — much to my chagrin — some people actually prefer to eat things other than steak. Well, that's their loss. But those among you who are enlightened, here's my take on the steakhouses in Baltimore.

Let's not beat around the bush and start at the top. You've got two all-world choices for steak in Baltimore. If you have the money, you really can't do better than Ruth's Chris Steakhouse (on Water Street downtown) and Morton's of Chicago (adjacent to the Baltimore Convention Center).

Their prices are identical — about \$31 for a 24-ounce porterhouse or 20-ounce New York strip — and the menus are similar.

You can get the usual assortment of steaks: New York strips, filet mignon, porterhouse, double porterhouse, sirloin and prime rib. Both also offer a few seafood, chicken and other alternative dishes, though I've never had the heart to try one.

I've had the New York strip steak, porterhouse and prime rib at each location here. If you like red meat, any of these three will taste like heaven.

If you're torn between the strip and filet mignon, get the porterhouse because that gives you the best of both worlds (a section of strip and filet).

The prime rib served on the bone, which is my personal favorite, is just fabulous at both restaurants. Cooked to a perfect medium rare (or, if you're lucky enough to get an end cut, medium), it melts in your mouth like butter. And they'll give you over 20 ounces of it.

Side dishes of potatoes (mashed, hashed brown, baked, etc.), asparagus, mushrooms, broccoli and other vegetables are large enough to share and always well-prepared.

But there have to be some differences between these two red meat giants, right? I think so.

Morton's has always held a special place in my heart, and I think they are a half-notch ahead of Ruth's Chris. The tenderness of the meat is the same, but I give Morton's a slight edge because their steaks have a little extra tang that you find in perfectly aged beef.

Don't get me wrong. I'm not saying that I would turn down a Ruth's Chris steak. You can't go wrong at this level.

I'm also partial to the atmosphere at Morton's, though that shouldn't be a major factor in deciding where to go. Like any good steakhouse, both are dark. It helps you relax and concentrate on eating.

Morton's, however, is a little smaller and more somber. You'll never find a place more serious about a steak.

Any doubts about their serious attitude vanish as soon as the waiter visits your table to present the menu. They show you samples of all the massive cuts of meat, vegetables and live lobsters. You just can't beat that for manliness.

The key at these top-of-the-line steakhouses, though, is to take your time and enjoy your food. There's no need to be rushed.



ANA ZAMPINO/NEWS-LETTER

Don't be put off by high prices at Ruth's Chris. The best red meat is always worth extra money.

After all, you'll be paying \$50 to \$80 a person or more.

If you're looking to eat good steak on the cheap, don't bother. You can get a good steak or hunk of prime rib at the Mount Washington Tavern or McCafferty's (both in Mount Washington).

The meat is a little lesser quality, but nonetheless excellent. You'll still have to pay \$15 to \$20 per steak.

If you're really looking to save,

the best option is going to the grocery store. Safeway, Giant and Superfresh offer pretty decent meat that taste good once you've grilled them.

Better cuts of meat, such as New York strip, porterhouse (or T-bone) and filet mignon will always be more expensive. But look for some sirloin or other steak values.

If you're more ambitious, go to the deli case and ask for the

Black Angus steaks. This is the closest you can get to steakhouse quality at home.

Unless, of course, you call the Morton's 800-number and have some raw steaks shipped to you at home.

However you choose to tackle the dilemma of finding and affording the best steaks, always remember that steakhouses are a perfect place to eat out when mom and dad come to visit.

STOP BY FOR A STEAK

McCafferty's

1501 Sulgrave Avenue
410-664-2200
Reservations recommended

Michael's Steaks & Lobster House

6207-09 Eastern Avenue
410-633-6485

Morton's of Chicago — The Steakhouse

300 S. Charles Street
410-547-8255
Reservations recommended

Mount Washington Tavern

5700 Newbury Street
410-367-6903

Outback Steakhouse

Three area locations:

4215 Ebenezer Road
410-529-7200

615 Bel Air Road
410-893-0110

134 Shawan Road, Cockeysville
410-527-1540

The Prime Rib

1101 N. Calvert Street at Chase
410-539-1804
Reservations recommended

Ruth's Chris Steakhouse

600 Water Street
410-783-0033
Reservations recommended

Shula's Steakhouse

101 W. Fayette Street
(At the Omni Inner Harbor Hotel)
410-385-6601
Reservations Recommended

For Pete's sake! Have a decent breakfast!

And that's not all; Pete's Grille serves up high-quality eats all day long, or at least until they close at lunch time

By Tom Gutting

Baltimore is lucky to have such a great diner. Pete's Grille is one of those places every town should have, but none do it quite as well as Pete's.

Whether you're trekking in at 6 a.m. after an all-night drinking binge or just looking for a quick meal between classes, Pete's hits the spot.

It's worth waking up hungover just to chow down on a stack of syrup-soaked pancakes.

Just be careful of long lines. Mornings — except on Saturdays and Sundays — aren't too bad, but you might wait a few minutes around noon.

Pete's will cater to whatever you're in the mood to eat. And rest assured that it'll be served hot and fast. Breakfast is served all day, and they will probably cook you a burger at 8 a.m. if you want it.

The service is always friendly,

PETE'S GRILLE

3130 Greenmount Avenue

Phone: 410-467-7698

Price: \$3-\$5, depending on how much you eat

Location: It's easy to find on the corner of 32nd St. and Greenmount Ave. Just look for the line of people waiting.
Hours: Mon.-Sat. 6 a.m.-2 p.m.; Sun. 6 a.m.-1 p.m.

too. Lou and Char, the owners, have worked hard to create a family atmosphere, and they'll remember you after you've gone in a few times.

The only difficult thing about Pete's is deciding what to eat. There's plenty to choose from at either breakfast or lunch.

Big, thick pancakes are perfect if you're really hungry. It's a challenge to finish the regular stack of three. The omelets are great, especially the western omelet. All the breakfast dishes are cooked with precision and speed. It's almost as much fun to watch Lou work the grill as it is to eat.

Hash browns are always popular, so make sure to arrive early to get an order of them. They're excellent, though you might want to add salt and pepper.

What to eat for lunch at Pete's is a dilemma, too. They serve daily specials, which are great if you want homestyle food and a lot of it.

Turkey on Tuesdays and roast beef on Fridays are particularly good specials. They pile a plate high with generous helpings of meat, stuffing, mashed potatoes and your choice of two vegetables — carrots, lima beans, peas, corn and others.

Two slices of bread are great for wiping up all the extra gravy on your plate when you're done.

But Pete's also offers great sandwiches and burgers.

The hot ham and cheese and other grilled sandwiches are good, though less filling.

The giant burgers are always a safe bet, as is the grilled chicken breast sandwich — but be prepared to wait a little longer for these to cook.

Top notch fries and onion rings are perfect complements.

If you feel especially ravenous, go for the cheeseburger sub. It's



ANA ZAMPINO/NEWS-LETTER

Contrary to what some Hopkins undergrads may think, Pete's Grille serves far more than just breakfast. Go over and try it all.

one-and-a-half hamburger burger patties served on a sub roll with lots of extra cheese.

Don't forget to save room for dessert, if you can. Pete's offers a variety of cakes and pies that are pretty good.

Or you can simply incorporate dessert into your meal by ordering a milk shake. They take a little while to blend, but with rich ice cream and whole milk, it's

worth the wait.

There's no reason to worry about waiting at Pete's. Lou and Char run a great restaurant. The people who sit at the counter are usually very nice, and the wait is rarely more than five or 10 minutes.

Hopkins students are lucky to have such a tasty, friendly and, most importantly, inexpensive way to eat well.

Cafe Hon has Hampden-style home cooking

By Ana Zampino

"Hi Hon, table for two?" This quaint home-style restaurant is a microcosm of all that is Hampden.

Mismatched dining tables and chandeliers made of coffee cups and saucers create the perfect homey atmosphere. '50's dining meets Cheers with friendly waitresses who



ANA ZAMPINO/NEWS-LETTER

You can get copious servings of homestyle food in the heart of Hampden at Cafe Hon.

CAFE HON

1002 W. 36th Street

Phone: 410-243-1230

Price: \$6-\$12 for an entrée

Location: On the Avenue in Hampden.

Hours: Mon.-Thurs. 7 a.m.-9 p.m.;

Fri. 7 a.m.-10 p.m.; Sat. 9 a.m.-10 p.m.;

Sun. 9 a.m.-9 p.m.

always know your name.

If you are into good-old home-made cooking, this is the place for you. There are great salads and entrees that will stick to your ribs. Save room for dessert, though, because their pies, made with fresh whipped cream, are a must for everyone!

Cafe Hon is a great place for a casual meal at affordable prices.

The service is notoriously slow, so we hope you're not in a rush. But that is supposed to add to the charm of this Charm City institution. If you get antsy, have a look around Hometown Girl, the store next to the restaurant.

Double T eating

A classic diner experience that will help you realize that Paper Moon blows

News-Letter Staff

A diner is more than just a grill that's open 24 hours. Without friendly waitresses, tacky booths, jukeboxes and a whole bunch of truckers and drunks at two in the morning, an eating establishment is just another substandard restaurant — a place where they move you in and out quickly, ask you not to smoke, then hit you with a hefty bill. (Think: Paper Moon.)

The Double T Diner on the Pulaski Highway, though, fits the diner mold to a "T," as corny as that sounds. After a night out, you can sit in a booth with friends, have a plate of fries, and talk comfortably for the rest of the night, amidst fluorescent lights, pink plastic, and Frank Sinatra tunes.

The Double T has a huge parking lot, because a lot of truckers stop by for a meal. The later it gets, the more big rigs you see lined up in the lot. That night, we sat across from some Canadian truckers who

were fascinated by the South.

The menus at the Double T are reminiscent of the 50s, only in a very tacky way. The roller-skating girl on the greasy front cover smirks; she's certainly not the innocent milk-shake-drinker you see on the Nifty Fifties menu.

We asked about the policy of free refills of sodas, which is ambiguous. Turns out, it depends who's working. Some people give you free refills on soda, some don't. That is a definite minus.

On the whole, the Double T Diner is not as great as I would like it to be. One of, if not the only, real diner around, I always hope my visits will be more heavenly than they are. Despite this fact, I won't stop returning.

With amazing chicken-fried steaks, a down-to-earth clientele, and no hassles about sitting around at 3 a.m., the Double T remains a glimmer of hope amongst the faux-hipness of restaurants such as the Paper Moon.

One woman's up-close look at Hooters

By Cara Gitlin

HOOTERS OF HARBORPLACE

301 Light St.

Phone: 410-244-0367

Price: \$9-\$14

Location: Inner Harbor

Hours: Mon.-Fri. 11 a.m.-midnight;
Sat. 11 a.m.-1 a.m.; Sun. 11 a.m.-11 p.m.

Hooters is a great place for a birthday party. Maybe not your six-year-old cousin's birthday party. That is probably better left to Chuck-E-Cheese. But for a bunch of twenty-year-olds, it is a fun time. The occasion of my last visit was a birthday. The guest of honor had requested that she be taken to Hooters so she would have a good story to tell. The rest of us just thought it would be funny. It turned out to be a good place to go with a big group of people to eat lots of greasy food and be really loud. At Hooters, you can be as loud as you want; it is not like someone at the next table is going to be offended. People do not get offended easily at Hooters.

I am warning you, though, that the waitresses are skanky, even for Baltimore, so do not go in there expecting wholesome long-legged beauties. These are not high-quality Hooters girls. It was a bit of a let-down. I was expecting them to be more wild. I think that the waitresses need to be a little more enthusiastic; they owe their patrons that much. They should be excited to be Hooters girls.

The food is just what you might

expect; it is about one (small) step up from a sports bar. Just keep telling yourself that you are paying for the atmosphere and that you did not go there for the food. You cannot make a trip to Hooters without someone ordering the wings; you can get individual portions or just order one big-ass tray for the whole table. I had a Caesar salad that was surprisingly tasty. I was not expecting much in the way of top-notch vegetables, but it was a pretty decent salad. You can get burgers and fries or various simple chicken dishes; it is not a terribly extensive menu, but you should be able to find something to eat while you laugh at how dumb the waitresses are.

Just do not expect any special treatment if you go there for your birthday. Cake? Yeah, right. Balloons? Nowhere to be seen. If you are lucky, you will

get the chance to pose for pictures with the lovely ladies of Hooters that you can take home to Mom. And do not forget to pick up some lovely souvenirs. You can purchase T-shirts, beer mugs and all the typical bar-related paraphernalia, like the

"Honk if you love Hooters" bumper sticker. Hooters is all about the atmosphere, and, for some people, the over-priced food is worth it.

While it is a good place to go with a big group of people, I would not recommend it for a

date. I went there and laughed. There is really nothing incredibly offensive. I would not make a habit out of it, though. There is such a thing as too much Hooters. It should be for special occasions like birthdays, not a Friday night ritual.



ANA ZAMPINO / NEWS-LETTER

Hooters in the Inner Harbor is a beacon for all those good, solid citizens who want nothing more than some excellent wings in a friendly atmosphere. Whatever.

Get swanky amidst the candles at Louie's

By Shannon Shin

Good food, good music and good dancing: These words describe Louie's Cafe, located in the Mount Vernon area two blocks south of the Washington Monument. Until last autumn, the restaurant was called Louie's Bookstore Cafe and boasted a very

"artsy" selection of readings. The place closed in October and fell under new management and new decor, only to re-open earlier this year to eager and curious patrons.

As the name entails, Louie's Cafe dropped the bookstore and replaced it with a lounge/dance floor. It is now common to see people either swing dancing to a live band

or sipping cocktails to a sultry singer backed by a jazz combo.

The dark lighting and music help to create a sophisticated atmosphere, yet the crowd is casual and fun-going as is very evident if you sit at the bar, which serves great drinks. The art work along the upper level's walls are original and serve as conversation pieces. And the abundance of candles is nice, since candlelight is very flattering.

But enough yapping about the visual and aural pleasures, let us discuss the food. When you first walk in, your eyes are assaulted by the extensive variety of desserts displayed in a glass case. Of course you could just opt for Louie's excellent coffee and a raspberry truffle cheesecake, but why do that when the food at Louie's is excellent and the alternative beverages unique.

During my last visit to Louie's, my friend and I started out with their hummus with pita wedges. Plenty of restaurants serve hummus, but the chick-pea mash at Louie's is memorable for both its flavor and the excellent presentation. Served

on a black plate, the hummus is accompanied by artfully placed pita wedges, Kalamata olives and a sprinkle of paprika. This was a great way to begin dinner.

For the main entree, I had the vegetarian quesadillas along with an Oreo martini. The quesadillas were probably the best I have ever had, and they came with sour

cream and salsa for that added kick. Instead of the more traditional meat fillings, the quesadilla was piled with vegetables and had refried beans as its filler. The tortilla was nice and crisp without being soggy, which is the usual case for quesadillas.

LOUIE'S CAFE

518 N. Charles Street

Phone: 410-230-2998

Prices: \$10-\$15

Location: Mount Vernon

Hours: Sun.-Sat. 10 a.m.-midnight

claim to serve such a beverage? I must admit I was a bit wary at first, but when I had my first sip I was overcome by the drink's flavor and felt like I was having a vodka-soaked Oreo cookie. Yum. Karin, who accompanied me to Louie's that night, ordered the chicken salad sandwich on marble rye with pommes frites, the French term for fries. The chicken salad, she claimed, was rather good, and the bread's flavor added a nice contrast to the chicken salad. The pommes frites were really tasty — I admit that I stole a few — and I was surprised at how simple, yet flavorful, they were.

The food is great, and the service is surprisingly good. In particular, one waiter, Paxson, was memorable in both his good looks and attention to detail. Service aside, the wait staff was friendly and made it far too easy for us to agree to dessert and more beverages — something I do not need right now. But all in all, an evening at Louie's Cafe is one filled with good food, good music and great service.



ANA ZAMPINO / NEWS-LETTER

Candy-flavored drinks and hot waiters — how can you lose?

Sascha's 527 serves up a unique menu of nouveau American cuisine

One of Baltimore's top catering companies has burst on the restaurant scene with an interesting taste

By Aaron Glazer

Sascha's 527 has broken into the Baltimore restaurant scene with a menu unmatched by any restaurant in its price class. Located about two blocks south of the Washington Monument at 527 N. Charles Street, Sascha's boasts an elegant, well-designed ambiance. The space, formerly occupied by an upscale hair salon, boasts 20 to 25 foot ceilings and beautiful, trendy seating, including one eating area flanked by couches.

Sascha's dinner cuisine seems to be oriented around Chef Quinn's production of sauces, which include pineapple peach salsa, Thai peanut, soy wasabi ginger, horsey creme fraiche, peach ketchup, apricot mustard and jalapeno mint red onion salsa, to name a few.

The most exotic selections on the menu are classified as "Taste Plates," known elsewhere in the restaurant world as appetizers. The two sampled by my party were the Indonesian Chicken Canes, marinated grilled chicken strips with the peanut sauce, and Portabello Fries, tempura-battered strips of Portabello mushrooms served with peach ketchup and gingered soy.

The chicken strips were well cooked and served warm with the peanut sauce for dipping, which so good it was worth eating on its own. The tempura batter for the fries was of the quality one would expect from a fancy Japanese restaurant, but even that was topped by the peach ketchup served for dipping.

Having never tried any form of ketchup other than tomato, I did not know what to expect from peach, but tasting it convinced me that the ketchup process is wasted on the tomatoes — Heinz will never compare to Sascha's peach ketchup.

Some interesting selections which we did not sample included potato pancakes and caviar, topped with creme fraiche, three caviars, and smoked salmon; the "Acapulco High Rise," spicy

SASCHA'S

527 N. Charles Street

Phone: 410-539-8880

Price: \$7-\$15

Location: Two blocks south of the Washington Monument.

Hours: Mon.-Wed. 5:30 p.m.-10 p.m.; Thurs.-Sat. 5:30 p.m.-11 p.m.; closed Sundays

chicken layered with flour tortillas, jack cheese, guacamole, and crme fraiche; and the "Cajun Coconut Shrimp," gulf shrimp in coconut beer batter with horseradish marmalade and bayou rice. The taste plates costs between \$4 and \$8. Salads, including a great Caesar, a goat cheese souffle and a Tuscan cobb, are available for between \$4 and \$9, as are a daily soup and the ever-present seafood bisque.

The remainder of the menu serves as the dinner selections. Sascha's three main categories are "Grills," burgers and grilled sandwiches, "Grilled Pizzettes," pizza-like creations and the "Big Plates," entrees ranging from fish to steak to pork. Among the grills, the supreme burger, a "mound" of beef topped with whatever you would like, tops the list, followed by a grilled salmon club, served with bacon, lettuce, tomato, and dill-lemon mayonnaise.

Also available is a Moroccan barbeque chicken sandwich, a tenderloin sandwich, and a vegetarian delight for those not enamored of the meat-filled menu. Along with the standard pizza toppings, Sascha's serves up pizzettes with smoked chicken, artichokes, spinach, and many other features. The Big Plates, however, are the incomparable feats of the Sascha's, second only to their appetizers.

Our dinner selection was the grilled steak, an enormous ribeye steak with a southwester dry rub, served with a selection of any two sauces. The steak, of the melt-in-your-mouth variety, was cooked to perfection in its own sauces, then topped with sauted onions, and served with red potatoes and the vegetable du jour. Appetizing alternatives include the grilled



ANA ZAMPINO/NEWS-LETTER

Sascha's 527, two blocks south of the Washington Monument, will challenge your taste buds.

pork loin, grilled salmon or grilled chicken, a lime cilantro marinated chicken breast. Most 'Big Plates' are served with the choice of two sauces. Sandwiches run between \$7 and \$10 dollars; grilled pizzettes, \$7 to \$8.50; big plates from \$12 to \$15.

Having never tried any form of ketchup other than tomato, I did not know what to expect from peach, but tasting it convinced me that the ketchup process is wasted on the tomatoes.

The late night cuisine menu, served from 11 p.m. to midnight, includes a number of the pizza dishes, some foccacio sand-

wiches, a selection of salads, and some of the desserts. My first trip to Sascha's occurred during the late-night cuisine.

In addition, a grilled chicken foccacio and a standard mozzarella pizzette, I was served the ultimate Caesar salad, with fresh croutons and just the right amount of dressing. Late night cuisine was significantly less expensive; four of us ate an enormous dinner for about \$12 a person.

To top off any evenings at Sascha's, one must sample the desserts. The night in question, we sampled two desserts: a chocolate soufflé topped with a raspberry sauce, warmed slightly, which was just thick enough to linger in your mouth with an amazing raspberry aftertaste, and a banana bundle, which tasted almost like a honey-filled baklava with a caramel and banana filling.

On top of the unrivaled food, the service and atmosphere fill out the experience for a perfect evening. The wait staff, though often swamped with patrons, is extremely knowledgeable about menu selections, and goes out of their way to help you. Our waitress, Tanya, remembered us from our previous, late-night excursion.

In response to inquiries as to the origins of the building, she brought over a picture from behind the bar of the former hair salon that previously occupied the building.

The wait staff is not without spunk, however. On the night of our first Sascha's experience, the only other table was being rude and obnoxious to Tanya and at one point intimidated she would "spit in their food." In response, unlike most waitresses, Tanya chewed them out, and they spent the rest of the evening apologetically beginning for her forgiveness. So do not forget: Be nice to your wait staff.

Sascha's is the perfect restaurant for a leisurely, get-to-know-you date. Expect dinner to take at least an hour, more if you want to enjoy the atmosphere. They have a full-bar, as well as a long list of wines and beers.

Sascha's 527 was awarded Best New Restaurant in the *City Paper's* Best of Baltimore Reader's Poll. In that same edition, the CP staff named her catering company, Sascha's Catering, best caterer in Baltimore. With food like this, mixed with a congenial, elegant atmosphere, you can definitely see why.

IHOP is as good as it gets within 5 miles of campus

It's not Denny's, but IHOP is a great place even though it's not open 24 hours a day

By Matt O'Brien

IHOP

5201 York Road (Govans)

Phone: 410-433-8618

Price: \$5-\$12

Location: Turn left on Greenmount Avenue and keep driving. It's on the right after a while.

Hours: Sun.-Thurs. 7 a.m.-11 p.m.; open 24 hours Fri. and Sat.

But really, the point is the food. They have many different kinds of pancakes. The key to IHOP is: Get the pancakes. Anything else, including the biscuits and gravy, the crepes, the Old-Fashioned Pot Roast and whatever else they have, could very well be bad.

Not to dwell, but the biscuits and gravy are in fact very gross. The soda is also good, especially the Coke. Even if you are not hun-

There are some other things about IHOP I probably should mention.

The Pancake Kids, Rosanna Banana Nut and Chocolate Chip Charlie, are the IHOP mascots. If you have kids, which you probably do not, I am sure they will love them. Even if you are not all that enthusiastic about them, however, you will still feel comfortable eating at IHOP.

That is the great thing about IHOP: They do not give a damn, and still do a really super job in the end. You will always be satisfied, and often full. In some ways, it is like a microcosm of America.

Also, they have a contest called "Dream Up Our Float." Last year the winner was 11-year old Sarah Machalk of Temple, Texas. She gets to ride the float she dreamed up at the Pasadena Tournament of Roses Parade.

Sarah "chose as her theme a robotic cook which features a multi-limbed robot accomplishing several household tasks at once. Sarah will ride aboard her float in Pasadena on New Year's Day." Frankly,

though, if you look at the drawing that Sarah made, and compare it to the one that the "IHOP people" turned into the actual model for the float, there are some major differences in style.

My question is, what kind of message is IHOP sending to Sarah about her artistic freedom? Nevertheless, next year's contest is starting up soon, so ask your server about it — but be polite about it.

Despite the fact that the York Road IHOP is one of the only IHOP's in the country to close early (having something to do, like I said, with its phenomenal murder rate), I do not know what Baltimore could do without it. It is one of the best, most comforting restaurants I have ever been to.

gry, and just go to IHOP to discuss Wittgenstein with your hungry friend, have a Coke. You will not regret it.

The service is also great, and is primarily led by one older woman who seems to be a manager or owner. If you are new or not paying attention, it can be confusing, since sometimes they do not actually wait on you. Be assertive.

If there is a waitress or waiter you like, do not try to impress her/him with your IHOP loyalty. Some people like to use the maple syrup (they have regular, strawberry, boysenberry, and butter pecan) to draw the letters I-H-O-P onto their pancakes. This is not cool. The service at York Road has an attractively European aloofness and so they probably will not care at all.



ANA ZAMPINO/NEWS-LETTER

Forget the stabbing last spring, IHOP is a great late-night stop.

IHOP should be open 24 hours, as this is part of the practical charm of these types of restaurants. The IHOP on York Road is tragically not open 24 hours, perhaps because people started dying in quantity. Not in the restaurant itself, but in the parking lot, so they say.

Despite this major letdown, IHOP still remains the premier restaurant within a five mile radius of Hopkins. You can still go there for breakfast, for lunch, for dinner, or for all three.

It is a nice place to go after you see a movie at the Senator, or before. It's also a nice place to go after church on Sunday mornings, or, if you are not Christian, during church. In fact, atheists, Communists and others are welcome at IHOP. They will not spill coffee on your lap, no matter what you talk about.



ANA ZAMPINO/NEWS-LETTER

Rocky Run can be a good time, and it's just down the street.

Rocky Run is fun close to home

By Jason Gordon

ROCKY RUN

3105 St. Paul Street

Phone: 410-235-2501

Price: \$6-\$17

Location: If you can't find it, you're hopeless.

Hours: Mon.-Thurs. 11 a.m.-1 a.m.; Fri.-Sat. 11 a.m.-2 a.m.; Sun. 11 a.m.-12 a.m.

Rocky Run is a fun, good ol' American-style restaurant located not too far from campus. It has sort of a TGIFriday's sort of atmosphere, with a bar, televisions and regular tables. However, while it is a chain restaurant, Rocky Run has its own personalized taste and atmosphere. One of its main decorations/themes would have to be hot sauce, as the entire room is surrounded by bottles that many people just walk up to and take for their own hot fun.

The waiters at Rocky Run are courteous and enthusiastic, which is something that I really like in a restaurant. Nothing is worse than a waiter who does not care and just leaves you at the table waiting and twiddling your thumbs. The waitress who served my large party was always asking if we needed anything and was anxious to bring us our free refills on the soft drinks.

One of Rocky Run's most positive aspects is its variety of food. For appetizers, there are nachos, crab dip, potato skins, chicken quesadillas, soups, and salads. These dishes usually range from \$6-\$10. Definitely try the various nacho dishes, like the "10 Men Dip." But keep in mind that as an appetizer, they are still big enough for a few people.

For dinner, there are all kinds of things to try. From the grill, you can order various chicken, shrimp, rib or steak dishes. These are pricier and range from \$12-\$17. For pasta lovers, Rocky Run has a variety of dishes ranging from \$10-\$13. Keep in mind that their pastas are mostly cream based; I wished they had some tomato sauce based dishes. Burgers and chicken fingers can also be found on the dinner menu at prices around \$6-\$8. The chicken fingers are a little too greasy for my liking. Rocky Run also has some miscellaneous things like chicken parmesan and many people's favorite dish: Fajitas. There are also some nice salads and vegetarian dishes available.

In the dessert area, Rocky Run also has a variety of available tasty treats. These range from brownies, apple pie, key lime pie and apple crumb cake to fat-free cheesecake. For birthday parties, they will bring out a nice sparkler

Continued on Page 22

The Hampden Burger King: An oasis of heavenly fast food in a desert of mullets

Take it from one who knows; fast food has never been better for JHU students

By Dave Pollack

So, I was driving across 29th street the other morning, on my way to I-83, when all of a sudden I saw it. The new Burger King. No more driving all the way to Towson for the best fast food on the planet.

Now, you have to understand, I love this place more than the guy on the commercial who used to use that line. When I drive between Baltimore and New Jersey, I purposely go out of my way to stop at Burger King instead of McDonalds. Though the fries are not as good, the hamburgers are better. And while this is probably partly psychological (because I love those broil marks painted on to the Burger) there is something objective to it. The smell of the flame-broiled burger is just ten times better than that microwaved piece of crap patty that Micky-D's gives you. Anyway, I digress.

Being that I was hungry on the morning that I passed this place

for the first time, I decided to stop for breakfast. I parked the car and went inside for a bite.

Let me tell you, this was a treat. First of all, there was no bulletproof glass on the server's windows. That is unlike most of the fast-food places around here. I felt pretty safe (although there was some police activity at the door which I could not quite figure out). Second, the place was clean. I mean really clean. It did not smell like crap, the floor was not sticky from a recent spill that had not been cleaned up and it just felt like a normal restaurant.

Another good thing was that the workers were actually nice. The woman working behind the counter was friendly, did not raise her voice in frustration because I could not make up my mind right away and was really helpful. When I ordered my food, which consisted of an Egg McMuffin (or whatever Burger King calls the egg sandwich), home fries and



ANA ZAMPINO/NEWS-LETTER

The new Burger King on 29th St. in Hampden is the pinnacle of fast food service and quality.

pancakes, the woman let me know that the pancakes would not be ready for a while. While this does, in a way, defeat the point of a fast-food restaurant (the fact that the food was not ready—not that the woman was actually courteous) it was helpful because the woman gave me the option of getting the egg sandwich first and not having to wait

for all the food just because a portion of it was not yet ready. I took this option and sat down with the egg sandwich. In doing so, I realized another nice thing about the place: It was not very crowded. Now I do not know if this is a usual phenomenon, but it was definitely nice to sit there, finish my food and be able to just walk back up to the counter and get

more food without waiting on line. (Though the woman laughed at my abnormal appetite, it was a good-natured laugh and made the whole experience more comfortable.)

I finished my breakfast in peace and drove away satiated physically and mentally. It was a great experience that all people should have once in their lives.

What? You mean I pay you to let me cook my meal in your restaurant?

The Melting Pot lets you eat out and cook for yourself

By Aaron Glazer

Towson can boast being home to the world's best-tasting upscale chain restaurant: The Melting Pot, A Fondue Restaurant.

Be hungry when you go. To correctly eat at The Melting Pot, one must be prepared to partake of a four course meal. While each individual course is offered a la carte, to get the true effect, select the "Fondue for Two" menu choice, which includes everything you need.

The first course of the meal is a small dinner salad, designed simply to wet one's tastebuds. Recommended are the Mushroom salad, a variety of fine mushrooms sliced and served over a bed of lettuce, and the California salad, a lettuce, walnuts and gorgonzola cheese mix, served with a raspberry vinaigrette dressing.

Upon completion of the salad, a cheese fondue is served. For those of you unfamiliar with

the cheese fondue process, it is as follows: A large pot is brought to your table. It is first filled with beer base, which is then mixed

THE MELTING POT

418-410 York Road

Phone: 410-821-6358

Price: \$35

Location: Towson

Hours: Mon.-Thurs. 5 p.m.-10 p.m.; Fri.-Sat. 5 p.m.-11 p.m.; Sun. 4 p.m.-9 p.m.

with cheese and spices of your choosing. Once the cheese is completely hot and melted, you are given dipping items. Dipping items include various grains of bread, apples, celery and other fruits and vegetables. Place a dipping item on the skewer provided, smother the item in cheese, and eat.

The cheese fondue is followed by the main course: Various meats, fishes and poultry provided for your cooking pleasure

in a bullion or oil base. Similar to the cheese course, a pot is filled with either oil or bullion and heated. Once it reaches the proper temperature, your server will bring over a plate with the cooking items. In general, this includes two forms of steak, shrimp, chicken and a fish. As well, it is served with an unlimited supply of vegetables to cook, and at least nine types of sauces. Cooking instructions and times are provided, but in general, skewer the food, and leave it in the base until it is well cooked. Once the item is finished, dip it in one of the various sauces and eat.

Personal favorites include the green gaudice, a cream cheese and chive-based sauce, the teriyaki sauce and barbecue sauce. It is a good idea to cook at least two pieces at a time, as they take a couple of minutes to fully cook. I would recommend the selection of a bullion base, for two reasons. First, the

fish and meat simply taste better. Second, as one of my friends discovered, after it has finished cooking, the bullion itself is worth tasting. Give it a try.

Chocolate fondue is the final course. There is little more that can be said about dessert, other than that it is a vat of hot milk, white or dark chocolate mixed with your favorite liquor and topped with nuts. Pound cake, strawberries, cheesecake, bananas and other fruits are provided for dipping. Chocolate fondue is reason enough to eat at the Melting Pot.

There is little comparable to a dining experience at the Melting Pot. Be prepared for dinner to take two hours, especially if you select all four courses. The atmosphere is very pleasant, with mood lighting, wooden seats and nice background music. If you are looking for a nice anniversary meal, or simply are feeling rich and want to impress your significant other, this is the place to do it. Expect a full meal, including drinks, to run approximately \$70 for two people. Very few meals are worth \$70, but this is certainly one of them.



ANA ZAMPINO/NEWS-LETTER

We never could understand what fondue is all about, anyway.



ANA ZAMPINO/NEWS-LETTER

Bill Bateman's Bisto has some great wings and waitresses.

Bateman's has lots of breasts

By Steve Cocker

The matchbooks at Bill Bateman's Bistro feature the phrase: "Who is Bill Bateman? Who gives a shit?" Quite obviously, this restaurant is for you, college student.

Unsophisticated and unrefined, Bateman's is basically known for its wings. But there are many other often-overlooked aspects of Bateman's that make it an option for everyone, not just the wing-lover.

For example, the hot waitresses. Honestly, when you go to JHU, watching all those Towson and Loyola sluts is like being a kid in a candy store. A candy store with beer.

The bar is enormous and the game is always on. Plus there are lots of TV screens with which to ignore your date. Further, the Bateman's menu is terrifically broad. From great starters, soups, salads, burgers and other entrees, there is something for everyone — even the vegetarians.

Conventional wisdom recommends that you travel to Bateman's in packs. This affords you the opportunity to sample from all over the menu. Plus, if everyone attacks the bar at once, someone is bound to make it through the wall of people to the taps.

Their nachos are so good that N-L staffers have in the past been told by their hottie waitresses that Bateman's has run out of chips. Who runs out of chips? People with damn good chips,

BILL BATEMAN'S

7800 York Road, Towson

Phone: 410-296-2737

Price: \$10-\$15

Location: Between the Towson campus and the mall — right where you want to be

Hours: Mon.-Sat. 11 a.m.-1 a.m.; Sun. 10 a.m.-12 a.m.

that's who.

And those wings, for the most part, are worth the wait. Their really spicy wings are actually spicy, so do not underestimate Bateman's and assume that just because every other wings place in this fucking city cannot produce any zing on the wing, Bateman's will not be able to keep you breathing fire all night.

Bateman's even has an arcade now, so it tends to attract some high-schoolers. The influx of jailbait makes for some great entertainment. There are few better ways to spend an evening than chomping down wings and a cheese steak, and watching little Curtis try to hit on Mandy but get rejected because his mom makes him wear his headgear.

Alternatively, you could just stay home and watch football, but even then you can order wings for take-out and enjoy them at home. Honestly, though, it often seems as though the whole place is just built in and around the aura of the all-you-can eat wings night every Monday, which rules. No matter which way you cut it, Bateman's is some good shit.

Phillips ain't so bad for a Baltimore tourist trap

PHILLIPS

301 Light Street

Phone: 410-685-6600

Price: \$15-\$35

Location: Harbor Place Light Street Pavilion

Hours: Sun.-Thurs. 11 a.m.-9:30 p.m.; Fri.-Sat. 11 a.m.-10:30 p.m.

By Liz Steinberg

Before I begin, I must say, for the record, that Phillips Seafood is paying for my textbooks this year. And part of my tuition. No, the restaurant does not offer a scholarship program, so far as I know. I got my cash the old-fashioned elbow grease way: the "may I take your order?" — "so where are you from?" — "would you like fries with that?" way. I spent my summer working in a tourist trap, because with its 870-person capacity and four other branches within the Harborplace Light Street Pavilion alone, that is what Phillips is.

Phillips, Ocean City's home-grown seafood giant, embodies the stereotypical regional spirit: the fisherman, up at 6 a.m., out on the Chesapeake in his sailboat, fishing nets in hand. Or bucket o' seasoned crabs on the waterside before the baseball game.

However you would like to see it, Phillips features an array of crabs, fish filets, shellfish, steaks and, well, crabs. Entrees come straight-up, home cookin' style, served alongside a handful of veggies and a scoop of mashed potatoes.

The food itself is reasonable, albeit a little pricey. Entrees in the sit-down restaurant range from \$15 to \$35, and sandwiches and salads are between \$6 and \$12. Drinks are as much as \$8 apiece and frequently come in a souvenir glass. While the food does not win the restaurant any 'Best of Baltimore' awards on a regular basis, it is pretty good eats and, at the very least, filling. If you get an entree, expect to take part of it home.

Phillips is known for its crabs, although admittedly, the majority come from East Asia. But that is true with any of the local crab houses. Regardless, the crab meat itself is wonderful. It comes in an array of dishes, from the most basic crab cakes (broiled or fried) to the slightly larger (and meatier) crab cakes to crab meat sautees to

softshells to crab imperial (crab meat in a rich, creamy sauce).

If you have extra time and energy, get a bucket of hardshells and go at it right there on the table. The tables are all wood, and they are all pretty solid, being made to withstand the impact of mallets on shells.

Phillips offers a handful of other fish, from the buckets of mussels or clams to the lobsters in various degrees of intactness (full Maine lobster down to lobster claw scampi) as well as tuna steak and the occasional rockfish and/or swordfish when in season. And you can get any of it stuffed with, well, more crab meat.

To start off dinner, Phillips features a cream of crab soup and a crab and spinach dip. Both are incredibly rich. Aside from the cream of crab, lobster bisque is frequently the soup of the day and is comparable in quality. The crab dip comes in a toasted bread bowl with crackers for dipping. It is something that the wait staff tries to push on larger groups. In the rich-but-not-too-filling category is the mushroom caps, stuffed with a creamy mix of crab meat and also a good choice.

For lighter dining, go with a salad platter — you will get a large bed of lettuce, fruits and vegetables topped with a crab/shrimp/seafood salad. Or pick a sandwich for a manageable quantity of the fillet or salad of your choice.

If you do not like seafood, there is a chicken sandwich, a chicken Caesar and a few hamburger/steak items. I am a big fan of the Caesar salad. For the most part, it

is all pretty standard fare.

If you are a vegetarian, Phillips does offer an option aside from French fries. You can probably get a better veggie-cake somewhere.

After the meal, if you did not fill up on an entree, fit in a dessert. Also in very generous portions, none of the cakes are baked in-house, but they are good nonetheless. Cheesecake, Derby pie and White Russians (chocolate cake with Kahlua cream filling) are usually options. Otherwise, there are some pretty rich mixed drinks (peaches 'n' cream), ice cream or coffee (Do not ask for espresso, though. It comes from a plastic bottle).

The clientele changes on a day-to-day basis. Sunday afternoons the over-60 crowd packs the house to hear the live oldies band, and weekend nights, the folks in the bar are singing "American Pie" well into the early morning hours after the majority of the wait staff has left. Otherwise, Phillips usually gathers a good handful of people from whatever convention is being held downtown or whichever team is playing the Orioles.

So, should you go to Phillips? Some of the smaller and less visible seafood restaurants are definitely better. However, if you have been strolling through the Inner Harbor, it is a weeknight so the line at the door does not stretch around the corner (Phillips does not take reservations) and you are in the mood for some crabs, Maryland-style, then come on in. Just ask for a table with a view.

HARBOR FOOD THAT'S WORTH IT

So you live in Baltimore Shitty now, and you want to figure out where to eat while tourist-watching. Well, you're in luck. N-L staffers have spent more money than you can imagine at all those places down at the harbor, so pay attention and you'll save some green. The top ten places to eat at the harbor:

1. Cheesecake Factory
Everyone knows it's the best.

2. Hooters
Tits.

3. Paolo's
Goat-cheese ravioli? They get points for that.

4. Rusty Scupper
Bloomberg could barely afford to eat here, but it's pretty good food.

5. Phillip's
See above.

6. The Fudgery
FUDGE! 'Nuff said.

7. ESPN Zone
Honestly, overrated. Too many guys; not enough women. Er, women that count anyway.

8. Pizzeria Uno
Waits suck, but the pizza will do.

9. California Pizza Kitchen
Whoa, dude... it's like, pizza, man.

10. Baltimore Brewing Co.
Beer. It's what's for dinner.

MEDITERRANEAN



ANA ZAMPINO/NEWS-LETTER

Reasonable prices make Amicci's in Little Italy an attractive draw for college students on a date.

Amicci's is one of many tasty stops in Little Italy

By Patrick Deem, Jr.

Pleasant setting, reasonable prices are good for a college budget

AMICCI'S

231 S. High Street

Phone: 410-528-1096

Price: \$10-\$25

Location: In the heart of Little Italy.
Hours: Mon.-Thurs. 11:30 a.m.-10 p.m.; Fri.-Sat. 11:30 a.m.-11 p.m.; Sun. 11:30 a.m.-10 p.m.

Baltimore's Little Italy is filled to the brim with delectable choices for a meal. Choices range from the exquisite and the expensive to the perhaps more ordinary. There is something for everyone, but sometimes it's hard for college students on a budget to find value.

One restaurant, however, combines exciting food with a load that is not too heavy on the wallet. Amicci's Restaurant is often overlooked by passing drivers, but for the initiated it is well worth the search.

When you first enter, it looks as though the entire restaurant is contained in a room about

the size of my freshman single dorm room. I was pleasantly surprised when I was led to the back and a whole other section greeted me.

The small atmosphere lends itself to a certain level of coziness and the staff's friendly demeanor truly makes one feel that they are having a meal at home. The pictures of Italy and the Godfather adorning the walls create an atmosphere ripe with conversation topics, which makes it an ideal restaurant for a date.

The food perfectly complements the overall feeling. For starters, the Pene Rotundo is not to be avoided. It is a bread bowl covered in a garlic sauce with several large gulf shrimp on top.

From there, the entree selection is fairly wide, although the wine list is not. There is traditional Italian fare, like the chicken parmigiana, which is quite delicious in its own right.

The portions are very ample and fairly inexpensive. Amicci's features six different wines, three reds and three whites, all reasonably priced and surprisingly good. For a dinner for two, depending on wine, one can expect the bill to be around \$50.00 including the tip.

Overall, it is a fantastic dining experience and one that is conducive to relaxation and conversation. Their emphasis on the casual dining experience is achieved perfectly.

The one drawback is that they do not take reservations, so one must wait in the little entryway. This, however, is not as bad as it would seem since everyone else who is waiting is anxious to relax and have a good time as well. The relatively low price and the atmosphere alone make it worth the wait, but the deliciousness of the food make Amicci's an offer you cannot refuse.

Olive Garden can't shake a stick at Chiapparelli's

By Tom Gutting

CHIAPPARELLI'S

237 S. High Street

Phone: 410-837-0309

Price: \$10-\$20

Location: In the heart of Little Italy.
Hours: Sun.-Thurs. 11:30 a.m.-10 p.m.; Fri.-Sat. 11:30 a.m.-12 a.m.

There are many restaurants to choose from in Little Italy, and most of them are pretty similar. Of course, that does not really matter when most of them operate at such a high level.

Chiapparelli's is as good as any place in Little Italy. Its menu has not changed in years but it does not need to.

The kitchen sticks to strictly Italian dishes. They do not cook with a lot of flair. They just serve damn good food.

A full range of pasta and meat dishes are at your disposal, and it is difficult to decide what to eat. The chicken and veal parmigiana are first-rate and cover a large plate. But they are served a la carte, so you might want to order a side of spaghetti or, even better, the steamed spinach. You can find any traditional pasta dish on the menu, such as lasagna, spaghetti and meatballs and fettuccine alfredo. All are expertly prepared in large portions.

But if you are tired of the old Italian staples, branch out. Chiapparelli's has a wonderful va-

riety of clever, original dishes. "Miss Ruth's Ravioli" is particularly good. It is a blend of scallops, crab and shrimp stuffed into five large ravioli and topped with a cream sauce. It is usually enough for two to share.

Every entree is served with crusty, homemade bread and a remarkable salad. The bread is hot and delicious, but is sometimes slightly burnt on the bottom. That is not all bad because you do not want to fill up too much before your entree arrives. The salad shows you what the Olive Garden would serve if it were any good. It is made out of iceberg lettuce with tomatoes, peppers, cheese and a touch of chopped egg mixed in with a light, delicious dressing on top.

Many people who attend Little Italy's movie nights during the summer grab salad and a loaf of bread from Chiapparelli's to go, and it is only \$5.

The atmosphere in the restaurant is that of a noisy Italian family restaurant, and the food only helps to heighten the experience. It is packed on most nights, so reservations are recommended.

Parking, like anywhere in Little Italy, is a serious problem. If you are lucky enough to find a spot on the street, take it. If not, valet parking is available for \$5.

The only bad thing about Chiapparelli's is that you probably will be able to save enough room to eat dessert at Vaccaro's.

FIND YOUR WAY AROUND LITTLE ITALY

Boccaccio's

925 Eastern Avenue

Phone: 410-234-1322

Prices: \$16 for pasta entrees; \$22-\$24 for seafood entrees

Hours: Lunch: Mon.-Fri. 11:30 a.m.-2:30 p.m.; Dinner: Mon.-Sat. 5 p.m.-11 p.m.; Sun. 4 p.m.-11 p.m.

Caesar's Den

223 S. High Street

Phone: 410-547-0820

Prices: \$17 and up

Hours: Mon.-Thurs. 11 a.m.-11 p.m.; Fri.-Sat. 11 a.m.-12 a.m.; Sun. 3 p.m.-11 p.m.

Da Mimmo's

217 S. High Street

Phone: 410-727-6976

Prices: \$10-\$20

Hours: Mon.-Thurs. 11:30 a.m.-11:30 p.m.; Fri.-Sun. 11:30 a.m.-1 a.m.

Della Notte

801 Eastern Avenue

Phone: 410-837-5500

Prices: \$15-\$25

Hours: Sun.-Thurs. 11 a.m.-10 p.m.; Fri.-Sat. 11 a.m.-12 a.m.

Pecora's

1012 Eastern Avenue

Phone: 410-727-3437

Prices: \$10-\$15

Hours: Mon.-Thurs. 12 p.m.-2 a.m.; Sun. 2 p.m.-10 p.m.

Velleggia's

829 E. Pratt Street

Phone: 410-685-2620

Prices: \$10-\$15

Hours: Mon.-Thurs. 11 a.m.-10:30 p.m.; Fri.-Sat. 11 a.m.-1 a.m. Closed Sundays.

Kabob Hut combines good food with a convenient location

Close to the Towson Town Center and rarely crowded, the Kabob Hut is a change of pace

By Chris Langbein

You can spend as long as 25 minutes at the Hut, but it'll feel more like five.

Maybe it's the charming ethnic music that makes the guest look over his shoulder every five minutes for a guy in a turban carrying a machine-gun. Or possibly it could be the courageous atmosphere which dares to combine a Roy Roger's fixins bar with Hammurabi's palace and stuff it all into a Dairy Queen. Or perhaps it is the plastic silverware and trays on which the food is served that makes one tear through dinner as if at a rest stop trying to make it out of New Jersey before nightfall.

It should, however, be a testament to Kabob Hut's fare and service that the dining experience there is so brief. The Hut's proximity to Towson Commons and the mall make it a perfect place to eat on the go.

And they don't keep you hanging around. Even if you order an outrageous amount of food

KABOB HUT

13 Allegheny Ave., Towson

Phone: 410-821-8005

Price: \$12-\$15

Location: just off the roundabout in Towson.

Hours: Mon.-Thurs. 11 a.m.-9 p.m.; Fri.-Sat. 11 a.m.-10 p.m.; Sun. 12 p.m.-9 p.m.

(dropping \$30 for two people), it will be ready in only a few minutes. And you won't have to fight for a table, either. You can even order carry-out.

Unless you are able to glean the subtleties of the apparently nuanced world of kabobs from the menu, you'll most likely operate on the assumption that you'll be eating some form of meat prepared on a stick and grilled over a flame. For the most part, that is exactly what the Hut offers.

All of the platters (as opposed to the sandwiches) consist of a heap of rice on top of which the meat is served after it is removed from the skewers. Basically, the Hut has three types of meat to choose from in any combination:

Beef, tenderloin and chicken. The beef, frankly, tastes like dry backyard hamburger at Uncle Jed's. The tenderloin, on the other hand, has an excellent and surprisingly unique flavor to it. And the chicken tastes like a rip-off of Indian tandoori cooking, but since tandoori chicken rules, so do the Hut's kabobs.

All of these meats, as well as features such as gyro and souvlaki, can be enjoyed as sandwiches. Unfortunately, the Hut goes light on the gyro and heavy on the lettuce, which is akin to insulting the visitor's mother. Not appreciated.

Sometimes people talk about the Hut as serving the kind of food you can get at Spring Fair except on plates and in an air-conditioned environment. That's pretty accurate.

On the whole, however, the Kabob Hut experience is a positive one—if you're willing to pay for it. The cheapest platter is almost \$7, plus a drink. And an evening at the Hut isn't going to impress your date, even if she's homeless.



ANA ZAMPINO/NEWS-LETTER

Kabob Hut is right down the street from Towson Town Center.

One World and Silk Road provide vegetarian alternatives



ANA ZAMPINO/NEWS-LETTER

The Silk Road Cafe can give you a meatless meal if you want.

By Jaimee Hills

The word "game" can be thought of as wild animals, hunted for food, or the flesh of these animals, eaten as food. You can find game in practically every restaurant you go to, and it is rare that you find a restaurant without some sort of game on the menu, or even a good selection of non-

game foods, that is, vegetarian options.

Vegetarians are always taking a gamble when they eat out. There may not be anything for them on the menu. Even worse is when the waiter believes that they actually do have something for vegetarians, pointing out the lone vegetable soup, unknowingly cooked in beef stock. But for those who

do not want to take a gamble with meat or game, I have two games (not for playing) that vegetarians at Hopkins ought to remember: pool and Marco Polo.

The first, not a swimming pool but billiards, is a game of skill in pocketing balls on a pool table. How is this connected to vegetarians? Do vegetarians really like to play pool? I do not know, but the question arose in my mind when I saw a purple pool table sitting in the back of the vegetarian restaurant called One World Café, across the street from the Hopkins lacrosse field. The answer I got was "no," since I have never seen anyone playing on the purple pool table. The people there are usually just eating their dinner.

But it is good to remember that One World is the perfect restaurant for a health-conscious vegetarian. They have organic dishes and juices and many vegan options as well. The only meat that

ONE WORLD CAFE

100 W. University Parkway

Phone: 410-235-5777

Price: \$5-\$9

Location: North of the lacrosse field.

Hours: Mon.-Sun. 11:30 a.m.-11 p.m.

Bar closes at 1 a.m. daily.

can be found on the menu is salmon or tuna. But do not worry, they have enough variety to include normal stuff like Coke and burritos.

The atmosphere is nice, it is not very crowded and the prices are not too high, but I am not so sure about the waiters. Namely, I have a bit of beef with the service. All the waiters that I have had there seemed to have been on something while serving me. With their glazed look, slow speech and stereotypical hemp necklaces (really), they did a fine enough job, but just seemed a little strange.

The second game to remem-

SILK ROAD CAFE

3215 N. Charles Street

Phone: 410-889-1319

Price: \$7-\$10

Location: One block to the south of Wolman Hall.

Hours: Mon.-Sun. 11 a.m.-10 p.m.

ber is Marco Polo. That is the one where a blind-folded swimmer yells Marco as all the other people echo Polo, trying to avoid him. The game was named after the explorer Marco Polo, who traveled an ancient trade route between China and the Mediterranean Sea on his journey to Cathay. It extended about 4,000 miles and was called the Silk Road.

But in Baltimore, just near campus on North Charles Street, is the Silk Road Café, which is not a strictly vegetarian restaurant but provides many good vegetarian options. Although, if you play Marco Polo, I would suggest you

Continued on Page 19

Get into Federal Hill's taste of Japan

By Brian Kim

Matsuri in Federal Hill offers quality Japanese cuisine at an affordable price. There is a good selection of Japanese dishes. Matsuri serves sushi, udon noodles and several seafood dishes.

It is located in a two-story building with a long sushi bar downstairs. At the sushi bar, you can order from a two-page sushi and sashimi menu that includes appetizing tuna, salmon, eel and quail eggs.

The upstairs section of the restaurant is more quaint, with Japanese architecture and decoration such as paper lanterns bathing the room with a warm golden color. It is less busy and noisy than the bottom floor, where people frequently come in and out of the restaurant. And the second floor also offers a more authentic feel of Japanese culture.

Popular dishes at Matsuri include the nebayaki udon and the noodle dishes in seafood broth. These are well-prepared

MATSURI

1105 S. Chase Street

Phone: 410-752-8561

Price: \$10-\$15

Location: The restaurant is centrally located in Federal Hill, on the south side of the Inner Harbor.

Hours: Mon.-Fri. 5 p.m.-10 p.m.; Sat.-Sun. 5 p.m.-11 p.m.

in Japanese style.

Other good items include a variety of Donburi selections. These dishes are rice topped with vegetables, meat and a sweet sauce, which combine in a nice series of flavors.

Another section of the menu, the bento boxes, offer a variety of foods that you can sample in one entree. They are served on a neat tray with many compartments.

Matsuri does take reservations, but usually you can just go without one because waits aren't terribly long.

The restaurant, however, can get quite busy on weekend nights. Matsuri is situated in the Federal Hill district. There should be parking ei-



ANA ZAMPINO/NEWS-LETTER

Matsuri offers a good selection of Japanese dishes and a pleasant dining atmosphere.

ther on the street or in nearby parking lots.

Also keep in mind that Matsuri is open only for dinner. They do not serve break-

fast or lunch, but they are open seven days a week.

Unless you are desperate for massive quantities of raw fish and order their largest sushi

platter on the menu, Matsuri offers reasonable prices for this type of cuisine (about \$10 to \$15 per person). That's not too bad for good Japanese food.

Mughal Garden is an Indian oasis of earthly delight

Here's a great place to initiate your palate to Indian tastes or enjoy a variety of dishes at relatively inexpensive prices

By Charbel Barakat

Perhaps you've never tried Indian food before. Perhaps you've been a bit intimidated by rumors of vindaloos gone horribly wrong. If so, let me reassure you that there is hope; I am among the many that have overcome their blissful ignorance of the fine flavors and colorful appearance of Indian cuisine. My introduction came not long ago at Mughal Garden, a fine restaurant in the heart of Mount Vernon and a mere minute's walk north from the Peabody Conservatory. For the novice, its tasty dishes provide a fine introduction and hearty portions (not to mention its lunch buffet) provide ample opportunity to sample their entire range of offerings. Long-time fans of Indian delicacies will find Mughal's attentive staff helpful in preparing each dish just as you like it.

If you like Indian food and lots

of it, or if you'd like to sample several dishes without spending a lot of money, visit the Mughal Garden for its bargain all-you-can-eat lunch buffet. For \$6.95, you can heap your plate again and again with a variety of mild to spicy Indian foods and a good selection of vegetarian dishes. On weekends, the brunch buffet offers even more items, along with complimentary soda and house wine. And don't worry, just because it's a buffet doesn't mean the managers hide their best offerings. No less than twelve entrees were available when I visited as well as multiples curries and sauces to liven up any dish. Though the absence of any desserts was definitely a

disappointment, I remained very pleased with my meal.

Perhaps some recommendations are in order. Despite the fact that I'll probably always go back to cheeseburgers and french fries, a few dishes certainly impressed me. For appetizers, try the vegetable samosa or chicken chaat with potatoes, onions and tamarind.

Try the spicy Mulligatawny soup, the steaming platters of tandoori, chicken, shrimp or salmon tikka, kebobs, vindaloos and saags. They tell me that no Indian dinner should start without bread, and Mughal Garden has a delicious selection, including the standard nan, onion kulcha and tandoor roti, but try not to fill up on them, as there will

be plenty to eat in the substantial main course.

Mughal Garden offers numerous seafood selections, and the lobster tandoori is a standout. The menu here is enormous and reasonable, with the real bargains being the vegetarian meals. All entrees are accompanied by some of the best Basmati rice in town. For dessert, try the kheer, an Indian rice pudding with almonds and raisins that proves easily superior to the brownie bottom pies and frozen cappuccinos that are infecting dessert menus everywhere.

The lamb vindaloo provided a delicious surprise. You must understand I'm not ordinarily a lamb man, myself. Consider it the Lisa Simpson effect: I can eat just about anything so long as it's not cute. And let's face it, those little lambs are awfully cute. But, let me tell you, this dish was more than enough to change my mind. The lamb was alive with flavor, setting my mouth

nearly aflame. Tasty to be sure, although I ran through quite a few glasses of water before figuring that out. A word to the wise: No matter how tough you think you are, when you tell a Mughal waiter that you would like your lamb "as hot as possible," you'd better be ready to go to war. Their chefs won't hold back the curries and chilis, so choose your words carefully.

For the best in pricing and impeccable service, Mughal Garden comes out on top once again. Although the dining room is fairly sizable, the setting can still be quite romantic at night, with candle light and lovely Indian sculptures and paintings everywhere you look. There's never much of a wait here, reservations are rarely necessary, and management often makes the rounds to inquire about the quality of the meal. Mughal Garden's busboys are also so good that a water glass is never half-empty for long.

MUGHAL GARDEN

918 N. Charles St.

Phone: 410-547-0001

Price: \$7-\$16

Location: Mount Vernon

Hours: Lunch Mon.-Fri. 11:30 a.m.-2:30 p.m.; Sat.-Sun. 11:30 a.m.-3 p.m.; Dinner Sun.-Thu. 5-10 p.m.; Fri.-Sat. 5-11 p.m.



ANA ZAMPINO/NEWS-LETTER

Tamber's, a fifties-style diner, features Indian cuisine, but no waitresses in short skirts. Damn.

Did Indian cuisine even exist in the "nifty" fifties?

There's only one way to find out: Go eat at Tamber's, Hoss

By Jeremiah Crim

As far as I can tell, Tamber's, located on the corner of St. Paul and 34th streets and known to many as "Nifty Fifties," is a restaurant suffering from an extreme identity crisis.

Below the circular Tamber's sign on the front face of the building, a second sign promises "Nifty Fifties Dining," and the interior initially seems to deliver exactly this. Above booths with red vinyl upholstery, framed pictures of fifties cars and old Coca-Cola signs adorn the walls. Waiters serve milkshakes to customers seated at a long counter next to the soda fountain, and the sounds of old tunes played by a glowing jukebox mix with the conversations and laughter of the Hopkins students that make up a large part of Tamber's customer base.

However, a quick glance at the menu reveals that Tamber's is not your normal fifties diner. Though Tamber's does offer the staple of burgers, ice cream shakes and flavored cokes that can be expected at any typical fifties diner, all of these items are hidden on the back side of the page that lists Tamber's real interest: Indian food. From appetizers like samosa and garlic nan to full entrees such as Jalphrezi and Tikka Massala, Tamber's makes just about any Indian dish you could ask for it

TAMBER'S

3327 St. Paul Street

Phone: 410-243-0383

Price: \$10-\$12

Location: You can see it from Wolman, dude.

Hours: Mon.-Thurs. 9 a.m.-10 p.m.; Fri.-Sat. 9 a.m.-11 p.m.; Sun 9 a.m.-9 p.m.

even has a good number of vegetarian options. Sure, the food is not as good as at Akbar's, but it is not bad either.

Fortunately, the presence of a full selection of Indian food does not detract from the quality or variety of the other food. Tamber's menu boasts, in addition to the choices already mentioned, sandwiches, salads, pasta and a wide variety of appetizers including potato skins, mozzarella sticks and wings. The prices are low, portions are generous, and everything is pretty good.

So I will forgive Tamber's for hiding their fifties food behind the Indian dishes. Food from two different cultures makes it easy to find something that just about anyone will like, and even though you'll have to make the effort to turn a page to find it, all of the traditional fifties food is still there. But I can't forgive them for leaving out the most important part of the fifties dining experience: waitresses in

long skirts that chew their bubble gum loudly as they wait for your order.

You know what I am talking about. When I think of a fifties diner, I always see the high school kids dancing in the middle of the restaurant while waitresses (in long skirts, chewing bubble gum) bring milkshakes to everyone who's still sitting down. But when I went to Tamber's, I had trouble getting service from anyone — it seems that Tamber's forgot not only the long skirts and bubble gum, but the waiters and waitresses as well. After we got our meals, our waiter disappeared, and my friends and I were ignored until almost everyone else there had left the restaurant.

But, as I have said, the food was good, and it did not cost much, especially after the 10 percent discount for Hopkins students. So if you do not have much to spend and don't want to go very far from campus, remember Tamber's — an inexpensive, conveniently located restaurant that offers a nice mix of American and Indian cuisine and an atmosphere that's perfect for hanging out with friends. And best of all, when you are done you'll have all the time in the world to play with the remnants of curry and ketchup on your plate while you wait for the waiter to remember that you are there.

Static up in your Bombay Grill

It might be kind of hard to miss that distinctive awning, but if you're in the area, force yourself to stop in — you won't be disappointed in the least

By Ana Zampino

BOMBAY GRILL

2 East Madison Avenue

Phone: 410-837-2973

Price: \$20

Location: Just north of the Washington Monument in Mount Vernon

Hours: Lunch: Mon.-Sun. 11:30 a.m.-2:30 p.m.; Dinner: Mon.-Fri. 4:30 p.m.-10:00 p.m.; Sat.-Sun. 5 p.m.-11 p.m.

In a small room on a side street in Mount Vernon is where you will find the Bombay Grill restaurant. The one room "too close for comfort" atmosphere is not nearly representative of the excellence of the food.

The food may be somewhat pricey, averaging at \$10 an entree, but it is so scrumptious that I guarantee you will go back for more! In addition, students receive the advantage of a 10-percent discount on lunch and a fifteen percent discount on dinner, including carryout, making the prices incredibly reasonable.

Heaven for the vegetarian, the vegetable samosas are a must! Non-vegetarians can try the Meat Samosas — which melt in your mouth. Everyone will love the bread basket, coupled with some mango chutney.

Also, do not miss out on the murgu mazedar, or the chicken saag. Or again, if you are a non-meat eater, try the vegetable kabob.

The Bombay Grill offers many desserts that are not mentioned on the menu, but that the servers will gladly describe for the diner, as well as specially prepare to the diner's taste preference. And finally, the diner is offered coffee or tea at the end of the meal, before the check is finally brought back.

This may not be the best place for a first date, since you will probably be close enough to sample your neighbor's dinner. However, it is the best place for people who love Indian cuisine or just casual dining.

On the whole, the meal gives each person the full experience of Southern Indian food and drink, an experience that is well worth having.



ANA ZAMPINO/NEWS-LETTER

The Bombay Grill is a Balto foray into Souther Indian cuisine.

MEXICAN

Don Pablo's does all right for a chain

They give you enough food for your buck, but be careful because the service tends to be slow

By Tom Gutting

Chain restaurants are troubling. They're everywhere, and they're just not that good. But if you've got to bite the bullet and eat at one, Don Pablo's is as good as any.

They do a pretty good job of cooking Mexican food, with the usual American Tex-Mex slant to it.

But at least you won't go hungry.

Don Pablo's won't offer you a big variety of original dishes. They cook up the usual list of Mexican fare: burritos, enchiladas, fajitas and the like.

One thing they do very well, however, are combination plates.

The "Mexican Dinner" and "El Presidente" are two good combo platters that allow you to try several different items and eat to your heart's content.

The fajitas are pretty good, too. Don Pablo's does a commendable job of serving a balanced amount of meat and toppings

DON PABLO'S AT WHITE MARSH

8161 Honeygo Blvd.

Phone: 410-931-7966

Price: \$7-\$15

Location: On The Avenue at White Marsh

Hours: Sun.-Thurs. 11:30 a.m.-10 p.m.; Fri.-Sat. 11:30 a.m.-11 p.m.

with their fajitas. You won't be left with piles of lettuce and onions when you're done.

Another high point of the meal is the side dishes. While all Mexican places give you rice and refried beans, Don Pablo's does it better than most. They aren't just space-wasters that take up extra room on the plate. There isn't enough cheese on the beans, but they usually aren't too dry. Their preparation of Mexican rice is actually quite good. It complements the sauces served over the entrées well.

Don Pablo's also makes a pretty mean frozen margarita, but be ready to pay for it. As is the case at all chains, drinks are out-

rageously overpriced. But on a special occasion, it's worth sipping on a \$5 or \$7 drink.

The biggest drawback with Don Pablo's at White Marsh is the service. It has disturbing tendency to be excruciatingly slow.

Waiters will promptly come to your table and take drink orders, but they won't be back anytime soon, especially if you want something from the bar.

The slow service makes appetizers a mistake because you won't have long to enjoy them before the entrées arrive.

It also takes a long time to pay now. In the past, you could take the check up to the front and pay



ANA ZAMPINO/NEWS-LETTER

Don Pablo's is near the movie theaters, making it a good stop before your show.

the hostess. Now, however, you're stuck doing it through your waiter, and that often takes an excruciatingly long time, so beware if you're rushing to make a movie.

As is the case at all White Marsh restaurants, long waits are an issue, particularly on the weekend. So be prepared to sit for an hour or more.

One nice thing about Don Pablo's, though, is that sodas are free from the bar while you're waiting for a table.

The bottom line is that Don Pablo's is a chain, so it's not that great. But it's not that bad, either. You'll get enough food, and it won't completely empty your wallet.

Holy guacamole, Batman! A guide to Taco Bell and beyond

Navigate your way through Mexican dining like a native speaker without an accent

Taco — A Mexican sandwich. A folded corn tortilla filled with virtually anything: Beef, chicken, pork, lettuce, tomatoes, refried beans, guacamole and salsa. Can be made with crispy fried taco shells or soft shells.

Tamale — A corn husk wrapped around finely-chopped meat and vegetables and coated with dough. The package is steamed until the dough is cooked, then the corn husk is peeled away before eating.

Salsa — The Mexican word for "sauce." There are cooked salsas (salsa verde) and uncooked salsas (salsa cruda) which are usually made with an assortment of tomatoes, onions, peppers and garlic and other herbs. An ingredient in many recipes, or used as a dip.

Sangrita — Sometimes confused with another drink called "Sangria," this Mexican/Spanish

drink is very different. There are many variations, but a Sangrita is usually a blend of tomato juice, orange juice, lemon or lime juice, and a dash of chili powder or Tabasco sauce. Served chilled with a shot of tequila.

Tequila — Colorless or straw-colored liquor made from the agave plant. Originated from Tequila, Mexico, and it's about 80-86 proof, although some are over 100 proof.

Chimichanga — This is a deep-fried or fried burrito that could contain any shredded meat, with cheese, refried beans, and rice. It is garnished with salsa, guacamole, sour cream and cheese. Wear loose clothing to conceal the belly expansion as a result of eating this!

Empanada — Meat and vegetable filling baked inside a pastry crust. Sizes range from huge family size to tiny ravioli size, and can

be filled with fruit and served as a desert.

Enchilada — A soft corn tortilla wrapped around a meat or cheese filling, and served hot with tomato-based salsa.

Frijoles — The Spanish word for beans. So, now we know what Holy Frijoles means.

Burrito — A flour tortilla wrapped around lots of fillings such as meat, refried beans, grated cheese, sour cream, lettuce, etc.

Chuckle — What you will hear around the restaurant if you pronounce the "js" in your food. Example: Silly Diner: "I'll have a fah-JEE-tah please"

Restaurant: (chuckle)

Buuelo — Thin deep-fried Mexican pastry sprinkled with guacamole.

Guacamole — Mashed avocado mixed with lemon or lime juice and other seasonings. Finely-

chopped green onion or tomatoes are sometimes included, and it is served as a sauce, a side dish, a topping, or a dip. Why isn't there a Holy Guacamole restaurant?

Quesadilla — A flour tortilla is filled with cheese, cooked meats, refried beans, or a combo and then folded over. Toasted under a broiler or fried, it's then cut into strips and served as an appetizer.

Margarita — A cocktail made with Tequila, orange-flavored liqueur, and lime juice. The rim of the glass is dipped in lime juice, then salt.

Carnitas — Spanish for "little meats," it is simply shreds of well-browned pork simmered in water until tender, then cooked in pork fat. Usually eaten with salsa, or in tacos or burritos.

Albondiga — The Spanish word for meatball (Mama Mia! That's a SPICY albondiga!) The

actual dish is called "albondigas" which is a dish of spicy meatballs served with tomato sauce.

Chilaquiles — Sometimes called a "poor man's dish" (appropriate for college students), because it is traditionally made from leftovers (sound familiar?) Consists of tortilla strips sauteed with other ingredients like cheese, chorizo, shredded meat and green chilies. Can be baked, lasagna-style.

Chorizo — Coarsely ground pork sausage seasoned with garlic, chili powder, and other spices. It can be used as an ingredient in many other dishes like casseroles, soups, stews and enchiladas.

Alka Seltzer — Sometimes an involuntary, though welcome, continuation of the meal. Drive at a steady speed on the way home to avoid upsetting your ballooned stomach further.

DESSERTS

Size matters at Vaccaro's

VACCARO'S

222 Albemarle St.

Phone: 410-685-4905

Price: \$5-\$10

Location: Somewhere in the middle of Little Italy

Hours: Mon. 9 a.m.-10 p.m.; Tues.-Thurs. 9 a.m.-11 p.m.; Fri.-Sat. 9 a.m.-1 a.m.; Sun. 9 a.m.-11 p.m.

By Chris Langbein,
S. Brendan Short
and Ana Zampino

At Vaccaro's, the rule is that everything is huge. Though their menu is almost completely made up of sugar, their dessert-only offerings are as well-regarded as they are large.

The eclaire is literally the size of a house pet (and we are not talking the rats in the AMRs). Usually credit card-sized at other eateries, the Napoleons — a flaky pastry with layers of cream inbetween, often vanilla, strawberry, or chocolate — are sized more like bricks.

Their gelato goes beyond variety and into the realm of the sublime. The cannolis, whether regular, chocolate or filled, can even be UPSed to you. Having more than one, however, might just kill you. But what a last meal that

would be.

A Vaccaro's spumoni — ice cream in the form of cake — is the perfect delight to sample as your dog enjoys his home-made biscuits. (To be honest, for dog food, those things do not look halfbad.)

Famed for their all-you-can eat Monday nights, Vaccaro's attracts the Little Italy dessert crowd with a passion. *N-L* staffers have been known to have larger eyes than stomachs, calling upon the demon that is the "Lost at Sea" leading to all kinds of digestion problems and brain synapse misfirings. The moral of the story: Do not underestimate the richness or the hugeness of anything at Vaccaro's.

Offering punch-bowl sized sundaes, this place never gives up on the oversized theme. Some have compared it to being trapped in a Jonathan Swift nightmare, surrounded by Brobdingnagians, or waking up at the top of the bean stalk and having your eclaire look down at you, saying "Fee fi fo fum!"

Vaccaro's even has some other locations in Owings Mills and Union Station, and is rumored to have a satellite operation in the Harbor, but the real thing is right in the heart of Little Italy.

GaGa's brings treats to Charles Village

GAGA'S

3120 St. Paul Street

Phone: 410-243-0808

Price: \$2-\$5

Location: Charles Village; in the corner of the St. Paul Court apartments

Hours: Mon.-Thurs. 3:30 p.m.-10 p.m.; Fri.-Sat. 3:30 p.m.-11 p.m.; Sun. 3:30 p.m.-8 p.m.

By Chung Lee

If you blink at the wrong time, you could miss it. Tucked away at the corner of 32nd and St. Paul streets, GaGa's is a recent addition to the Charles Village area. The store may be small, but do not let those outward impressions deceive you — a lot of ice cream and other treats are packed into the little shop. Dishing out homemade ice cream (Lee's Gourmet Ice Cream — a local favorite), flavors range from Creamcycle to Mango Sorbet to Death by Chocolate and change weekly.

GaGa's also offers their so-called "Groovies" which, in essence, are smoothies with an extra kick, as well as the more traditional novelties such as sundaes, milkshakes, and banana splits. Tea, coffee, hot chocolate and soup are also available.

Be prepared to spend anywhere between about \$2 and \$5, depending on how much of a sweet tooth you are, but keep in mind that Hopkins students get a 10-percent discount with a stu-



ANA ZAMPINO/NEWS-LETTER

To hell with diets! Give me GaGa's, a short walk to ice cream bliss.

dent ID (single scoop in a cup or cone is \$1.88 total).

In short, GaGa's is definitely worth taking a look at if you're in the mood

for something sweet — but keep your eyes and tastes peeled because the store may see some changes in selection this winter.

Moxley's is for hot high-schoolers

By Steve Cocker

MOXLEY'S

25 Allegheny Ave., Towson

Phone: 410-825-2544

Price: \$2-\$5

Location: Just off the Allegheny Ave. side of the Towson traffic circle.

Hours: Effective Oct. 1, Moxley's went on winter hours: Mon.-Fri. 11 a.m.-9 p.m.; Sat.-Sun. 11 a.m.-10 p.m.

After a filling platter at the Kabob Hut or a long day of watching your girlfriend shop at the mall, the perfect end to the trip is a stop at Moxley's, Towson's best ice cream parlor.

Moxley's is the ultimate place for ice cream. It's like the Peach Pit or the Max of ice cream for the local high-schoolers who practically live in there. Which explains the attempt at a hip, poppy look and colorful atmosphere.

They have everything from normal, everyday grocer's freezer flavors to those crazy combinations you would never imagine or try to eat (pretzels in my ice cream is where I draw the line).

Walking in there feels like a girl-scout convention if you go at the wrong (or right) times. Nobody has ever seen a guy working behind the counter; it's always a team of high-schoolers goofing off at their first employment experience. Sometimes this eye-candy alone can be a good enough reason to stop by if it's a slow day at the mall.

Moxley's is even considerate

enough to provide free water cups to their patrons, since they realized their ice cream is so good that the rich aftertaste compounds the flavor enough that it can become fairly overwhelming. As a result, a few sips of water can cut right through the cream and make you feel like your stomach just got twice as large and you could eat a whole other serving.

Popular selections are the "Moxley's scoop" and the "brownie sundae," but if your pussy is hurting too much, you can always downsize to just one or two scoops.

Anyway you look at it, Moxley's is an experience. Whatever your personal philosophy on ice cream might be, Moxley's is one of Towson's few rare gems that merit a visit just to say you've been there.

What to do if you're veggie and don't want to starve

Silk Road Cafe and One World Cafe can help you in your quest to avoid products contaminated by animals

Continued from Page 15

hide in China. The Silk Road Café tries to stay true to its name and provide a good variety of food, from Mediterranean to Chinese. However, though the variety may be good, that does not mean that the food is necessarily good. Clearly, their Chinese noodle and rice dishes are their strong point. Stay away from the falafel and their attempts at Indian dishes. (Not good at all.)

Also, because it is not just a

vegetarian restaurant, this gives rise to the possibility of a run in with meat. I am convinced that there was once meat in my "vegetarian" dumplings. But it was take-out, so I did not have the option of complaining to my waitress.

I forgave Silk Road the last time I was too busy to make myself dinner, mostly because the service is quick, and the meals are relatively cheap. The atmosphere is quaint, or small you could say, but my

main problem with the place (which is why I usually get take-out) is the heavy smell of food that sits in the restaurant and stays with you and your clothes long after you have left.

Despite their shortcomings, Silk Road and One World Cafe are restaurants well-suited to vegetarians. So, if you choose not to eat game and are searching for food beyond the dead vegetables in the dining hall, you should try out these restaurants, and bring your omnivore friends. Just remember pool and Marco Polo.

And do not play with your food!

No more dining halls?! What will I eat?

Here are some tips on how to make the most of cooking freedom once you've started living off-campus

By Tom Gutting

It's a big change to leave the safety and comfort of the dining halls. But once you hit junior year, those days are over, unless you want to be That Guy — the upperclassman who sits alone in Terrace Court and enjoys meals while doing his homework.

Moving off-campus and having to cook your own meals is a rite of passage. Think of it as a chance to get back to man's

can try Skillet Sensations and other meals that come in a bag. You just heat them up in a frying pan. While I don't think they're so great, they do give the impression that you cooked for yourself. Mom and dad might be proud.

Second, you can eat using what I call the "Chris Langbein Method." For long stretches at a time, Chris lives on grilled cheese sandwiches and Kraft macaroni and cheese. If you can stomach that, go for it. It's low-

ous black liquid and gray spoiled meat. Nothing smells worse than that.

Buy pasta and rice. You can either cook your own and add some sauce, or you can buy Pasta Roni, Lipton Noodles & Sauce or another of those pre-packaged meals.

Also pick up canned vegetables. They don't taste that bad, and they won't go bad. If you prefer, buy frozen vegetables instead. They're good,

too.

If you can afford it, live on frozen food. Sometimes it's a little expensive and choices are limited, but it's better than eating out all the time. After all, a Tombstone pizza is just as good as Papa John's, it's cheaper, and you don't have to wait 90 minutes for delivery.

Remember to freeze meat that you aren't going to eat for a few days. That will keep it from going bad and That'll help you

prevent dangerous bacteria and mold from using your kitchen as a laboratory.

But if you really are serious about eating at home, the best thing to do is keep your kitchen clean. Don't let dishes pile up in your sink.

Having a filthy kitchen and no clean dishes is the biggest deterrent to cooking at home. Otherwise, you'll be longing for the days of Terrace and Wolman, and that's sad.

Stay kosher in Baltimore

By Michelle Fenster

Baltimore and its northwestern neighbor Pikesville have one of the largest Jewish populations in the United States. So it would only be fair to assume that there is an abundance of good kosher food available. I do not know about the good part, but there are definitely a large number of kosher restaurants in the Pikesville area.

Let us start with dairy (in order to be kosher, meat and milk products must be prepared separately, hence kosher restaurants usually only serve one or the other). One of the most popular foods among college students is pizza because it is cheap, tasty and does not require utensils.

There are three options in the kosher circuit: Tov Pizza (6313 Reisterstown Rd., 410-358-5238), Mama Leah's Gourmet Kosher Pizza (607-A Reisterstown Rd. 410-653-7600), and Caramels (corner of Reisterstown Rd. and Seven Mile Lane, 410-486-2365). I have come to the decision that there is no such thing as good kosher pizza, so moving on from there, the most edible is probably at Caramels. Tov's used to have good challah bread, but not anymore. Besides, their pizza crust is somewhat doughy. Nevertheless, they are next door to the fast food joint Kosher Bite, which is helpful if you and your friends can not agree on what to eat. Mama Leah's is okay, but it is the farthest from school of the three. All three can claim their place in the Grease Hall of Fame. Caramels actually offers more than just pizza, though. They have amazing cheesecakes and ice cream and also claim the number one calzone in town. Prices are decent for a kosher restaurant, too (\$1.35/slice

of pizza).

If you want something dairy, but are not in the mood to torture your arteries, try the Milk and Honey Bistro (1777 Reisterstown Rd., 410-486-4344). They serve Italian food at an average price. (Note that for kosher restaurants, average price is more than for non-kosher restaurants.) They might serve their food on paper plates, but the eggplant parmesan is to die for.

In terms of greasy desert, the Pikesville area has two popular choices: Dunkin' Donuts and Krispy Kreme. The only real difference you will find at these kosher branches from the ones elsewhere in the city is that the menu does not offer egg and sausage sandwiches.

Pikesville has an abundance of kosher bakeries where you can get anything from challah bread to bagels. The most popular is Goldman's Kosher Bakery (6848 Reisterstown Rd., 410-358-9625). If you want to try one of their bagels but do not want to go to Pikesville, go to Café Q, who get their bagels from Goldman's.

For kosher meat, you have several options. If all you want to do is stock up your refrigerator, the easiest solution is Seven Mile Market (4000 Seven Mile Lane, 410-653-2000). This is a huge super market which stocks everything that the Giant or Safeway do and more. Their homemade chopped liver is decent and they usually have Israeli chocolates and candies in stock. One word of caution though. Do not go in on a Thursday night unless you are willing to fight crowds and stand in huge lines with people getting ready for the Sabbath.

If you are looking for a more traditional way of getting your

meat, Wasserman and Lemberger Kosher Meat Market (7006 Reisterstown Road, 410-486-4191) is one of the best butchers in the city. Liebes Kosher Delicatessen and Carry Out (607 Reisterstown Road, 410-653-1977) is also good. And if you want to buy chopped liver you better order in advance — it is that good.

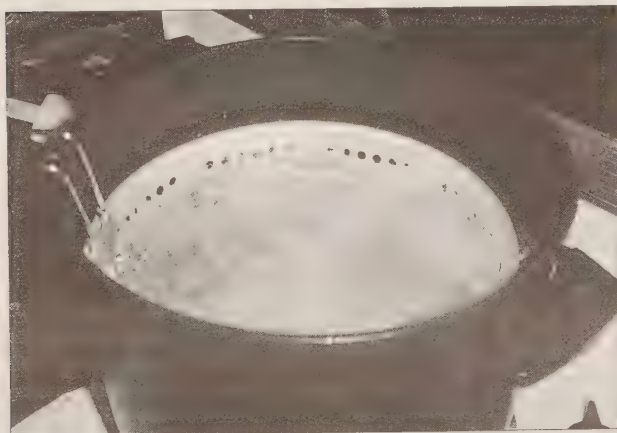
Kosher Bite (6309 Reisterstown Rd., 410-358-6349) is an upscale fast food restaurant. The hamburgers are unbelievable (although small), as are the fries. The schwarma and knishes are also good. Kosher Bite is a little on the expensive side but has an impressive collection of scotches and kosher wines. My recommendation: order a Double Bite and fries.

Royal Restaurant (206 E. Lexington Street, 410-727-5757) is a meat restaurant that offers a variety of cuisine, from American to Chinese. It does not have a restaurant feel, and it is not quite homey, either. The best way to describe the atmosphere would be like a bar mitzvah with a bunch of round tables. The menu is huge, but I recommend the sesame chicken. The prices are average for kosher, so you will not go broke eating there.

For average Americanized Chinese food, there is Chapps at Pomona (1700 Reisterstown Road., 410-653-3198).

Finally, there is the Brasserie (1700 Reisterstown Road, 410-484-0476). It is decent French cuisine, but nothing great, and it is a little pricey. However, it is the only upper-class restaurant. It has a small menu, but there is a deli attached to the restaurant that offers burgers, hot dogs, and subs for a slightly cheaper price.

Happy dining and b'teyavon!



FILE PHOTO

As great as it tastes, don't deep fry everything that you eat.

primitive, hunter-gatherer roots.

It's also an opportunity to eat food that isn't ridiculously mediocre, so make the most of it.

I understand how hard it can be to cook good food during a busy semester. It's OK to eat out once in a while. You don't need to be an Iron Chef. But make an effort to cook a few times a week.

There are a few approaches you can take to eating off-campus.

First, you can go the frozen dinner route. This is popular at my 330 East University Parkway rowhouse. When we go to the grocery store, we stock up on all kinds of microwavable meals.

I prefer the Swanson Hungry Man dinners, but Marie Callender makes good, filling food. And these new "bowls" are not bad. Uncle Ben's and Healthy Choice both make a decent selection.

If you're really creative, you

cost — except on your arteries.

The Chris Langbein Method is in the same genre as a misguided, but fun, chapter in 330 history: deep frying. Don't get me wrong. Deep fryers are absolutely fabulous. Everything, except Twinkies, is better deep fried.

But it's unwise to cook all your meals in the deep fryer, as we learned the hard way last winter. You end up with grease caked on your kitchen walls, and your entire house or apartment will start to smell a little funny.

So I haven't always been that successful or responsible when it comes to cooking at home.

But I have picked up a few tips that might help you prevent food poisoning and starvation.

Try to get in a regular habit of going grocery shopping. When you do go, don't buy too much that will spoil. If you do, you'll end up with a rotten-smelling refrigerator, green milk (I am not making this up), lettuce that turns into a mysteri-



ANA ZAMPINO/NEWS-LETTER

Niwana is great if you want Japanese and Korean food without crossing more than two streets.

Can't cook? Go to Niwana

Just because one vegetarian was fed some meat here, doesn't mean that Niwana doesn't have many selections to offer herbivores and carnivores

By Julia Schiesel

Conveniently located on 33rd Street and North Charles, Niwana has the potential to be a great place for an Asian restaurant. Now, if only that were the case. Serving mostly Japanese and Korean cuisine, Niwana varies from the traditional fare with the typical Chinese takeout available for delivery to the Homewood campus.

In addition, their prices are reasonable: a dinner for two can easily cost less than \$25. With Niwana's variety of alcoholic beverages, including a few out of place Caribbean cocktails, it could be a fun place to go for dinner.

Their appetizer menu is both extensive and varied. One can order a simple plate of fried dumplings or tempura (choose from shrimp, meat or vegetable) or the more elaborate chop chae.

However, it is herein where the problems begin. The Niwana menu is split into several sections — sushi, appetizers, boxes, entrees and vegetarian to name a few. Because I do not eat meat, I turn to the vegetarian menu and order straight from there.

Apparently, it is a false notion to assume that because an item is on the vegetarian menu, it inherently does not contain

meat or meat products. I can certainly guarantee that some of their stock is meat rather than vegetable. In addition, I advise any other herbivores out there to be very specific about their orders.

Last year, when I ate at Niwana, I had communication problems with my order due to obvious language barriers. (One waiter had only been in the country for a week or so before he had started working there. And needless to say, he did not have much English experience).

As a result, an order of vegetable tempura was mistaken for shrimp tempura. This year, however, one can easily see the improvements in the wait staff. The service is not always expedient, even when the restaurant is next to empty, but it is friendly and willing to help. This came in handy when I last ate at Niwana.

Out for a roommate bonding night, we ordered some joint appetizers. To avoid any confusion between the appetizers with meat and their vegetarian counterparts, I did the ordering, and made a point of saying that we wanted the non-meat options.

They came, not too quickly later, and I was a little confused. Whereas it did not taste like those vegetable patties had meat in them, what was that mystery sub-

NIWANA

3215 N. Charles St.

Phone: 410-366-4115

Price: \$5-\$12

Location: Charles Village

Hours: Mon.-Sat. 11:30 a.m.-10:30 p.m.; Sun. 3 p.m.-9:30 p.m.

stance?

Well, after skeptically swallowing half of one, I left the others to my roommate. When our waiter returned, entrees in hand, I inquired as to the content of our appetizers. Indeed, they had been made with meat. Since I had ordered chop chae for dinner, I immediately saw that there was again some mystery meat within the melange of clear vermicelli and vegetables.

Fortunately, the waiter was willing to take the cost of the dish off of our bill, but the stigma I have from my most recent dining experience there is not easily foregone.

I must admit, however, that Niwana has several good aspects. In addition to the location and cost, its well-known and loved teriyaki boxes are delicious. They are served with miso soup, cucumber rolls and salad, and one can order chicken, vegetable or beef in Niwana's special teriyaki sauce for a little more than \$10.

They are also very capable of rivaling (and according to many beating out) Kawasaki for the best sushi in Charles Village, with a thorough variety of options from which one can make a good choice.

Ravioli lovers anonymous

My name is S. Brendan Short, and I am a pack aged ravioli addict.

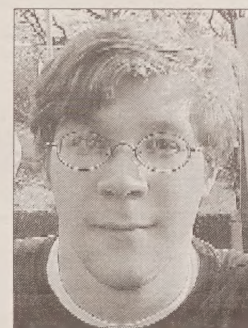
Well, perhaps I should explain myself better. You see, I stayed in Baltimore this summer, living in an apartment all by myself, and, for the first time, totally dependent on my own resources for sustenance. No mom to make my meals, no meal plan, no Depot. I had to rely on my wits for food. Or at least on Giant. I have to confess, I was a little bit worried. After all, when my parents walked out of that door for the long drive back to Manchester, I would really be on my own, forced to construct something that approximated a meal, perhaps even with such things as taste and nutritional balance thrown in, and the whole thing would have to be put together from the mysterious items just deposited in my newly-acquired cabinets.

Fortunately for my mental health, that night, after a brief period in which I weighed the possible health risks of three months of nothing but peanut butter sandwiches, some fellow summer Baltimore-dwellers called and we all went out for dinner.

The day of reckoning had merely been postponed, however. I still had to deal with the food problem eventually, and as the weeks went on, I found myself drawn more and more to foods I had never really liked before. Especially pasta. I had always thought of pasta as being kind of boring, but the idea of simply boiling some water and having a non-ramen meal appealed to me immensely. But that was only the beginning. My real epiphany came one day when I was walking toward the dairy section of Giant. Casually glancing to one side, a stack of packages caught my eye: Butoni ravioli. I bet you were expecting me to say "frozen ravioli," but I did not want to lie to you. The great thing is that they are not frozen. They are made at the factory and refrigerated at the store, and unless you freeze them yourself, they are never frozen. Think of it as pseudo-fresh. I mean, they have an expiration date and everything. They come in tons of flavors, with meats or cheeses or veggies inside, and they are the perfect size for a one-person meal. It is beautiful, really.

It might seem strange that pack-aged ravioli was what made me feel

like I really had a grip on my cooking situation, rather than, say, the time I first marinated and sautéed some chicken breasts (which happened a week or so earlier), but it was when I first realized that if I got some frozen veggies and cooked my pack-aged ravioli, and ate it all together with a glass of milk, that I had actually put together a real, more-or-less nutritionally-balanced meal. It led to my "component theory" of cooking. It states that if you make a number of smaller dishes, each drawn from one of the major food groups



S. BRENDAN SHORT

Placebo Effect

(however many there are now in the food tetrahedron or whatever), you come up with a nutritionally balanced meal that will not lead to you dying on the couch from malnutrition while watching the Cartoon Network. I realize my theory is not exactly original or anything, but I was pretty proud of it at the time, and it did keep me in a reasonable state of health this summer.

Of course, that was before the school year started back up and before the *News-Letter* came roaring off the presses again. Nowadays it seems that it's all I can do to grab a pizza at Levering, much less find time to make balanced meals. Sure, I put a slice of tomato on that greasy cheeseburger when I am down to the Gatehouse, but how far can that really take me? When will the vengeful gods of Recommended Daily Allowance strike me down in their anger? How many more dramatic ways can I come up with to say that I am a little bit worried that I might not be getting enough healthy food? Well, the truth is, I could come up with a lot more, but I will spare you. Besides, I'm out of time: Tonight, I eat out.

Online delivery: You could, but why?

By Charles Donefer

So I am writing about Internet food delivery services. I could go on writer's autopilot now and give you a list of things you can get over the Internet, like clothes, electronics and even new cars.

Then I would add that even food, something you had to go to restaurants to get previously (if you did not call for delivery or cook some at home), was now available on this amazing computer network.

Well, I won't do that.

Anyway, if you are too lazy to reach for the telephone while sitting at your computer typing up a paper or looking at pictures of mullets or whatever, there are now two major websites through which you can have food delivered to your door; that is, if you can make it away from your computer, probably past the phone you could have used in the first place and over to the

door.

The way these services work is simple: You log on to the Internet site and select a restaurant, at which point you are pre-

CAMPUSFOOD.COM

- King's Pizza Express
- Charles Restaurant
- Paul Chen Hong Kong Restaurant
- Orient Express
- Tony Cheng's Szechuan
- Hopkins Deli
- Tamber's
- Kawasaki
- Rocky Run Tap & Grill
- Einstein Bros (\$10 delivery fee)
- University Mini Mart

FOOD.COM

- Empire Cafe
- Mughal Garden
- Orient Express
- Papa John's

sented with a menu. You make your selections and push a button to send the order on its way.

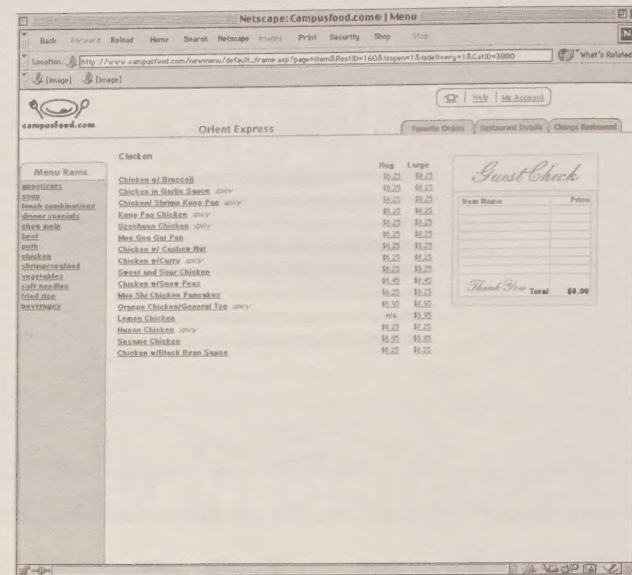
You are then e-mailed a confirmation letter and your order is faxed to the appropriate restaurant. It's just that

easy, folks.

Campusfood.com offers 11 different restaurants that deliver, including such favorites as Paul Chen Hong Kong Restaurant and the at-least-it-isn't-Papa-John's favorite, King's Pizza Express. The service is slow and not very reliable; about half the time I order from Paul Chen's or King's, I have to call the restaurant anyway to see what happened to my order. On a more positive note, Campusfood.com offers small discounts on their orders, if you want to pocket fifty cents for having to wait an extra half an hour. Isn't the hourly wage rate for banging out license plates in jail higher?

Food.com operates in the Baltimore area as well, offering two more choices, the excellent Indian restaurant Mughal Garden and Empire Cafe. Same slow service, but no discount.

Frankly, ordering food over



HTTP://WWW.CAMPUSFOOD.COM

Welcome to the cool new world of the Internet, where you can do anything you can do in the real world, only more futuristically.

the Internet is like watching other people play a video game: It's really cool the first time you do it, but it gets very annoying

very quickly.

Push yourself. Reach for that phone. You can do it!

Get your eat on at Rocky Run

It's close to campus and, sure it's the same as Ruby Tuesday, but you can have a good time and eat some food

Continued from Page 11

and sing their own Rocky Run rendition of "Happy Birthday."

Also available are a variety of drinks including sodas, milkshakes, wines, and a large variety of domestic and imported beers.

There are some other interesting aspects of Rocky Run worth mentioning. For you artists and fidgety types out there, all of the tables are covered

All of the tables are covered with brown paper and equipped with crayons for your drawing or tic-tac-toe pleasure.

with brown paper and equipped with crayons for your drawing or tic-tac-toe pleasure. If that does not do it for you, then there is the computerized TV-trivia game that you play

against other Rocky Run patrons and a nationwide network of other restaurants. It is fun: you get to call yourself things like "YOMOMMA" and see it show up on the television. If that doesn't float your boat, you could always keep quiet with the free lollipops while you watch sports on the other TVs.

All in all, Rocky Run is a pretty fun place to go. The atmosphere and service are good, and the food is decent. Compared to some

other places in the area, like Nifty Fifties, Rocky Run wins hands down. Go for the appetizers, like nachos or buffalo wings. Just keep in mind that the portions are pretty big.



This is News-Letter.
join, x6000
news.letter@jhu.edu

Down three HopSFAs and get wild: If drinks were named after SAC groups

News-Letter Staff

Now we reach the time in the Dining Guide where we start making stuff up. We, the editors, are proud, or at least not overly ashamed, to give you, the reader, some ideas for drinks that a "social drinker" can make in the privacy and comfort of his or her own room in the AMRs (we won't tell).

You see, through a highly scientific process, we have determined that the main problem with mixed drinks is that they are not named after SAC groups. Yeah, that is it. So bear with us.

Agape

Equal parts holy water, Lysol and vodka. Not only will it save your soul, but you will also be booting into a clean toilet.

Association for Computing Machinery

Drinking? You mean with girls?

Caribbean Cultural Society

Red Stripe and rum. It'll help remind you that geographical regions aren't worth having meetings about.

Charles Street Standard

Nouveau Beaujolais. You can only get it once a year.

Circle K

Scotch on the rocks. Stir well and give it to someone else.

College Republicans

Vodka Martini. Stirred, not shaken.

College Democrats

Vodka martini. Shaken, not stirred.... Same fucking difference.

DSAGA

Schnapps, Blue Curaçao, etc.. Anything fruity will do. Not that there's anything wrong with that.

Film Society

Three parts popcorn butter, one part gin. Sip from a flask while discussing the Dogme 95 movement in the dark.

Hillel

Manischewitz. Stick with what's been getting you drunk every Passover since 1988.

The HOP

This drink will cost you \$40,000 and will not, in any way, make campus life more entertaining.

HopSFA

Equal parts rocket fuel, rum and model glue. Stick in an action figure of Chewbacca holding an umbrella.

Lorelei

Two parts Zima and one part estrogen. Mix well and garnish with a cherry. Served chilled while watching one woman's battle against abusive males on *Lifetimé*.

Model UN

A splash of vodka, whiskey, sake, tequila, Bailey's, wine and whatever else. Yeah, they'll get along really well in your stomach.

MSE Symposium

Equal parts race, class and gender. Garnish with a heavy dose of political over-correctness. Mix in empty auditorium.

News-Letter

Beast and Boone's ... Shut up.

Outdoors Club

One part Moonshine and two parts Wild Turkey. Drink out of a Thermos while running around the woods naked. Remember to bring a designated canoer.

Sailing Club

Just some orange juice. Wouldn't want to get scurvy!

Students for Choice

Equal parts vermouth and gin. Garnish with RU-486.

Student Council

Two parts water and one part water. Stir with a stolen windshield wiper and serve cold.

SLAC

A bottle of André: \$7.80 exactly.

Ultimate Frisbee

Mix wheatgrass juice, pot and beer in a blender. Pour into a dirty frisbee and serve cold.

WHSR

Whatever it is, it made them pass out because we haven't heard from them in ages.

Food isn't just about nutrition, you know

Feel like testing your manhood? Try this intestinal obstacle course on a slow weekend.

By Steve Cocker

College is a time of freedom and discovery. When it comes to food, this means two things.

First, freedom from your parents, who raised you to eat with knives and forks and such, persistently reminding you that food is not a plaything.

They were lying.

Second, the discovery comes when you realize that losers in the game of life tend to have a high propensity to be winners in games involving food.

Losers are people *News-Letter* happens to know a little something about.

Along those lines, the *N-L* has done some research into the wonders of using food to elevate one's self-respect.

So, to that end, here is a list of gastrointestinal olympics with which to impress your friends, or at least that fat girl down the hall. Though you won't get a medal, you will come home with some rather large loaves to

pinch.

1. Two Papa John's large cheese pizzas, no bev, one hour

Now, your average guy can put down a large cheese Papa John's pizza and still have room for desert and/or beer.

The real difficulty in this challenge is the combination of no-beverage and second pizza — which might individually be conceivable — all in one hour.

Realistically, this is not possible, though many claim the ability to survive this event without booting.

Without the beverage, the cheese just starts to build upon itself until it feels like some sort of exotic disease taking hold of your entire body. Try throwing in a whole second pizza.

The ultimate effect is that the moment you crack the second pizza, which should feel like the half-way point, is the same mo-

ment when you realize that, in terms of food and digestion, you've really just begun.

The man who completes this challenge is God.

2. Two-dozen ice cream sandwiches, one half-hour

Again, doesn't sound so bad, right? I mean, the ice cream is going to melt and reduce in volume, and then all you're left with are the cookies. And even a girl could put down 52 cookies if she had to, right?

In reality, this is some dangerous shit. Attempting this almost certainly will make you projectile vomit frozen material from out of your stomach (which is actually kinda cool).

This challenge sort of ties in with the next one, but it's supposed to be some sort of chemical thing with all that dairy in your stomach that makes this one impossible.

3. One gallon of milk, 15 minutes

Easy, right? Wrong.

Though it is also difficult, one might be able to imagine downing, say, a gallon of Kool Aid or even Miller Lite if pledging.

I don't know what the science of all this is, but it sounds rather reasonable to assume that this is impossible.

But this one has an urban legend side to it that only enhances the conventional wisdom that attempting this challenge is just plain stupid.

Attempts are rumored to cause day-long head- and stomach-aches, the runs and brain damage. But then again, you probably have to be brain-dead to try it.

4. 48-ounce porterhouse (at Morton's)

This piece of meat, designed for two people, is at least three to four inches thick.

Again, the idea belies the reality. The meat is prepared so richly with oil and butter and such that it is above and beyond the challenge presented by other similarly-sized meats.

Additionally, while the milk challenge will cost you somewhere around \$2, the porterhouse will run you over \$60.

Still, of all the challenges, this one might be the easiest over which to claim victory.

5. 200 pixy stix, one hour

No matter what happens here, you know you're going to get fucked up going into this one.

While probably do-able, a stick of sugar every 17 seconds or so is some serious shit.

It won't take long to end up running laps in your basement, pounding your head against the wall to make the headache go away and singing *It's the End of the World As We Know It* faster than Michael Stipe.

